

Vins Gigou 2000 Jasnières Clos St. Jacques

WineWise Code	FGI-CSJ00
Country	France
Region	Loire
Color	White
Alcohol by Volume	12
Acidity	5.8
Residual Sugar	2
Closure	Natural Cork
Annual cases produced	600
Varieties	Chenin Blanc 100%
Destemming	Whole Cluster
Fermentation vessel	Barrels
Fermentation duration	5-6
Aging method	Used Barrique
Aging duration (months)	5-6
Filtered?	Yes
Yeast	Native
Lees Contact or Stirring	matured on lees
Malolactic	No
Added Sulfur	Yes
Soil Type(s)	Calcareous
Elevation (meters)	110
Vineyard Aspect	South
Vine age (years)	50-60
Vine Yields hl/ha	30-35
Farming practices	Organic
Grape Picking	Hand-Harvested

Notes from the producer:

Established in 1974 with 4 hectares in the Jasnières appellation in the Loire. The domaine currently has 13 hectares of organically farmed land and the estate itself boasts 3 guest rooms.

Sylvie and Joël took over in 1974. Their son, Ludovic and daughter, Dorothee took over in 2012 and converted to organic farming practices.



WineWise Notes:

Always the flagship of the estate, the old vines of Clos St. Jacques give rise to greater vinosity and texture without sacrificing in any way the signature ethereal scent of Jasnières nor its searing minerality. It bears mentioning that Gigou patiently ages his wines in small old casks in his perfect cellar until he deems them ready for release. This is very much the exception to the rule in the area, but the resultant benefits are easy to appreciate. Until very recently, these barrels were exclusively made of traditional chestnut, but, starting in 2006, oak has begun to play a role in the aging as well, with a gain in finesse. This library release is stunning testament to the inherent quality and longevity of these old school wines. The golden colour indicates the wine's maturity, but the freshness of attack and spicy richness bear witness to its vigour and potential for further development. This is a classic if ever there was one.

Joel Gigou continues to be the iconic producer of Jasnières. This miniscule appellation is 25 miles north of Tours in the Coteaux du Loir (itself an appellation barely larger, where Gigou also has holdings). The whites are a product of that magical Loire symbiosis between Chenin Blanc and tufa. Arguably, the expression here is the most singular and extreme in all the Loire region. Gigou is a conscious archaist. One look at the ancient photograph on his labels of peasants tilling the vineyards will confirm that. But the wines will hold their own against all that modern wine-wizardry can throw forth. A big hit with David Schildknecht. We have now bitten the bullet and brought in our first reds and sparkling wine. The wines are organic, the yeasts are native.

