



## Vins Gigou

Jasnières, Loire Valley, France

### History of the Domaine

Joël Gigou started the domaine in 1974 after a previous career in metallurgy, and ran the estate until 1998, when his son Ludovic and daughter Dorothée joined the family business. The Gigou family operate their estate in the farthest reaches of the Loire Valley, in the tiny 108-hectare appellation of Jasnières. Of these 108 hectares, 8 belong to the Gigou family, all planted to Chenin Blanc, which they produce both in dry and sweet versions. The Gigou family also has 5 hectares in the broader local area of Côteaux du Loir, where they have additional Chenin vines, as well as Gamay and Pineau d'Aunis. Old vines dominate their holdings. All viticulture is now certified organic, and has been farmed organically since the inception of the winery. The wines are produced in incredible old troglodyte caves with low ceilings, meandering passages and little alcoves often stacked high with unlabeled bottles aging gracefully.

### Julian Sinclair & Gigou

Gigou was one of the first direct imports for Julian Sinclair, and remains one of the true gems of our portfolio. We are proud to represent one of the few wineries in Jasnières that is farming organically and producing naturally. We visited the estate in 2022 and found it to be just as magical as we had always imagined, based on the utterly singular, delicious wines they produce. Anyone who has tasted a Gigou wine knows that it is unmistakable, and it is no exaggeration to say that the interior of the cave where the wines are produced has the taste in the air – these are truly wines of one very particular place. Though it is now Ludovic and Dorothée who oversee the day-to-day operations, Joël is still very much involved, and during our visit, was quite literally sprinting back and forth between hidden alcoves in the cave to procure perfectly-aged, unlabeled bottles sorted by vintage for us to try. When we asked how the cellar was organized, he said simply, concisely, and perfectly: “I remember”. Such is the spirit of the Domaine – a family project that exudes the character not only of its terroir, but of its people.

### Viticulture & Winemaking

Joel has been practicing organic viticulture long before it became fashionable, and today the entire estate is certified organic. Vines are planted on limestone and flint soils. Only indigenous yeasts are used in the cellar. Wines are fermented in stainless steel vats, or in old oak and chestnut barrels depending on the cuvée. All the wines are held back from release at least a year after they are bottled, as the family follows the philosophy that the wine will tell them when it's ready to drink. White wines are not filtered and red wines are lightly plate and frame filtered. SO<sub>2</sub> levels are kept to a minimum and no other inputs are made to the wines.

# Wines



## **Coteaux du Loir Pineau D'Aunis 2021**

From 25 year-old vines planted on calcareous clay soils. Harvested carefully by machine. Fermented indigenously in tank, maceration lasts for 15 days, then aged on fine lees in tank. Gently filtered with plate and frame, unfiltered.



## **Jus de Terre Chenin Blanc 2021**

From a mix of younger (17 years) and older (47 years) Chenin Blanc vines grown on silex and calcareous clay soils. Harvested carefully by machine. Directly pressed and fermented indigenously, 50% in concrete egg and 50% in tank. The fermentation takes place at the coolest possible temperature and takes 3 to 6 months to complete. It is racked off the gross lees and ages on fine lees for 4-5 months in both concrete egg and old barrels. Unfiltered/unfiltered.



## **Gigou'T Gamay 2018**

From 40 year-old vines planted on calcareous clay soils. Harvested carefully by machine. Fermented indigenously in tank, maceration for 20-30 days. Aged 30 months in old barrels. Gently filtered with plate and frame, unfiltered.

## **La Bulle Sarthoise Méthode Traditionnelle Blanc**

From younger vines of Chenin Blanc grown on silex and calcareous clay soils. Harvested carefully by machine. Directly pressed and fermented indigenously in old chestnut barrels for 4 months at a very low temperature. Aged in those barrels a further 2-3 months after primary fermentation is complete. Aged en tirage 1.5 years or more, made in Brut style. Lightly filtered, unfiltered.



## **La Bulle Sarthoise Méthode Traditionnelle Rosé**

From 20-40 year old vines of Pineau D'Aunis planted to calcareous clay soils. Harvested carefully by machine. Destemmed and fermented indigenously in tank, with little to no maceration of the grapes. Primary fermentation takes 20 days to complete. No malolactic fermentation. Aged in tirage at least 1.5 years and final dosage is 4g/L. Lightly filtered, unfiltered.



## **Jasnières Clos St. Jacques Chenin Blanc 2000**

From 60 year-old vines planted to calcareous clay soils. Manually harvested, pressed, and fermented indigenously in old oak barrels at the lowest possible temperature. The ferment takes 5-6 months to complete. The wine is then racked off of gross lees and aged another 5-6 months in old barrels with frequent lees stirring. Unfiltered/unfiltered.



## **Jasnières Clos St. Jacques Chenin Blanc 2017**

From 60 year-old vines planted to calcareous clay soils. Manually harvested, pressed, and fermented indigenously in old oak barrels at the lowest possible temperature. The ferment takes 5-6 months to complete. The wine is then racked off of gross lees and aged another 5-6 months in old barrels with frequent lees stirring. Unfiltered/unfiltered.



## **Selection Raisins Nobles (dessert wine) 1997**

From vines around 40 years old, planted to calcareous clay soils. Manually harvested late in the season with 90% botrytised grapes. Pressed and fermented indigenously in old chestnut barrels. After 12 months, it is racked off the gross lees and ages on fine lees for an additional 7-8 months in chestnut barrels with frequent lees stirring. Unfiltered/unfiltered. 80g/L residual sugar.