



Gilbert Chon et Fils

Muscadet, Loire, France

History of the Domaine

In 1719, Mathurin Chon left his native Burgundy to settle in the Loire Valley, establishing his domaine in Muscadet with a handful of Melon de Bourgogne and Folle Blanche cuttings. Today, the Domaine is 76 hectares in the western Loire Valley around Nantes, based in St. Julien de Concelles, the heart of Muscadet country, around the main Château: Château de la Jousselinière, which dates back to the 1640s.. They have a patchwork of holdings across the area planted mostly to broken schist soils typical of the area, with vines ranging in age from newly-planted to over 80 years old. In addition to Melon de Bourgogne and Folle Blanche/Gros Plant, they also grow Chardonnay, Cabernet Franc, Sauvignon Blanc, Gamay, Grolleau, and Pinot Noir. The running of the estate has always been a very traditional family affair, and it has recently been taken over by the 13th generation: Jean-Gilbert's daughter Marine and son-in-law Arnaud, who are bringing the winery into the future with fresh branding and more sustainable agricultural practices.

Julian Sinclair & Gilbert Chon

We have worked with Gilbert Chon et Fils for many years now, and finally had the opportunity to meet the family in person in 2022, which was just before Marine and Arnaud took over the day-to-day operations from Marine's father, Jean-Gilbert. Despite the grandeur of the estate's beautiful central Château, we found Jean-Gilbert and Marine to be very down-to-earth, warm, and deeply passionate about the future of the estate. We toured the estate, including their tiny chapel, the only original part of the Château to have survived the French Revolution! Their cellar is very traditional - with glass-lined tanks that are gravity fed during harvest, and a low-ceilinged barrel room complete with a stone-basin sink. This is a true family producer in France, with long-held traditions and clear passion for their history, terroir, and future.

Viticulture & Winemaking

Winemaking at the estate has been moving in a more sustainable direction over the past ten years, reducing inputs in the vineyard and the cellar. They use only natural fertilizers and cultivate cover crops between the vines to keep the vineyard healthy and biodiverse. Vines range from very young to over 80 years old and are planted to schist soils. The cellar has always been very traditional, with subterranean epoxy or glass-lined concrete tanks that sit directly below the press room. White wines are mostly aged sur-lie in these tanks for a period of 9 months. Red wines are also fermented and aged in tanks. Some wines are filtered with diatomaceous earth, others are not. Commercial yeasts are used for all wines. All of the wines are vegan, fined with bentonite only.

Wines



Val de Loire Jusselinière Chardonnay 2021/22

100% direct-press Chardonnay made in a fresh style, fermented and aged in glass/epoxy-lined tanks. Filtered. Total SO₂ 110mg/L.



Simon Neau Les Salines Gros Plant du Pays Nantais 2022

100% Gros Plant/Folle Blanche, pressed directly, and fermented and aged in glass/epoxy-lined tanks. Filtered. Total SO₂ 96mg/L.



Les Mariniers AOC Muscadet 2022

100% Melon de Bourgogne, pressed directly, and fermented and aged in glass/epoxy-lined tanks. Filtered. Total SO₂ 106mg/L.



Le Tristan Val de Loire Cabernet Franc 2022

100% Cabernet Franc macerated at cool temperatures and aged in glass/epoxy-lined tanks.



Simon Neau Equinoxe Orange 2022

50% Chardonnay and 50% Sauvignon Gris grapes macerated for two weeks on skins. Aged in glass/epoxy-lined tanks. Unfiltered. Total SO₂ 106mg/L.



Val de Loire Jusselinière Rosé 2021

40% Cabernet Franc, 30% Grolleau, 20% Gamay, 10% Pinot Noir
Direct press of the red grapes, fermented and aged briefly in glass/epoxy-lined tanks.