

JAULIN-PLAISANTIN

LES HAUTE & LES BAS



VITI/VINI

Hand harvest. De-stemmed grapes undergo a natural fermentation in concrete and fiberglass tanks with a gentle maceration that lasts up to 2 weeks. The wine is matured in concrete and used oak barrels of 225 and 600 liters for about 12 months, then another 6 months in fiberglass tanks. Unfined and unfiltered and with minimal SO2 added only at bottling.

PRODUCER

Jaulin-Plaisantin is 16 hectares of organically and biodynamically farmed vines in Chinon, and more specifically, Cravant Les Coteaux. The domaine is a partnership between Sebastien Jaulin and Yves Plaisantin. Sebastien had been a vineyard owner in Chinon for some decades. Yves made wines, and most notably at Clusel-Roch in Cote Rotie. The two share a friendship and a passion for producing wines that truly express their origin. Les Haut and Les Bas refer to 2 parts of the vineyard. One is clay dominant and the other gravel. Blending the two achieves the perfect balance. The wines are notably elegant, mineral driven and precise.

PRODUCER Jaulin-Plaisantin

WINEMAKER Yves Plaisantin

COUNTRY/REGION France/Chinon

GRAPE VARIETY Cabernet Franc

SOIL Ancient alluvial gravel, clay, flint

AGE OF VINES Planted between 1948 and 2018

PRODUCTION 14,000 bottles

