



One of the new stars of the Loire, Jean-François Merieau is as ambitious as they come. Before coming back to settle at his family’s property in the Touraine just east of Tours, he wandered the world tasting wine and spent time working at several wineries outside of France including an extended stay in South Africa. It was this exposure that drives his creativity today.

Instead of blending his wines, Jean-François produces most of the varietals with which he works in single varietal bottlings, often from a single parcel. This terroir-specific approach allows us to taste singular wines of great expression. He is converting the entire production to organic viticulture.

Without exception, all of the wines produced at this property offer tremendous value. The sparkling Touraine is aged a for 3 years before release and it is still less than a third of the price of most Champagnes. The Sauvignon de Touraine rivals many of the great Sancerre wines being produced today at half the price. Crisp, delicious wines.



Sauvignon de Touraine “Les Arpents des Vaudons”

100% Sauvignon Blanc from a single parcel of old vines (60 years old). Harvested by hand, fermented and aged in stainless steel tank for 7 months. Some lees stirring.

Vouvray “Fleuve Blanc”

Pure Chenin Blanc from vines in the southern part of the Vouvray appellation. Fermented and aged in older barrels for 12 months. “fleuve blanc” means “white river”.

Methode Traditionelle (sparkling) “Bulles” NV

80% Chenin, 20% Sauvignon Blanc (starting with the release of September 2006). Aged for 18-20 months sur latte before release. 4 g/l dosage. “Bulles” means “bubbles”.



Gamay de Touraine “Le Bois Jacou”

40-60 year old Gamay from a single block of vines, harvested by hand. Fermented and aged in tank for 8 months before release. “Le Bois Jacou” is the name of the parcel.

Côt de Touraine “Cent Visages”

100% Côt (Malbec) from a single vineyard in St. Julien de Chedon. Fermented in tank and aged in French oak (older) for 12 months. “Cent visages” means “100 faces”.

About Touraine

The area around the old French city of Tours in the Loire Valley is called the “Garden of France”, a fertile, verdant area which is home to vines and fruit trees alike. It is also the area that was liked so much by French royalty and aristocrats that they built many castles along the river (think Chambord and Chenonceau) to name a couple.

While the geographic region of Touraine includes the famous vineyards of Vouvray, Montlouis, and Chinon, there is also an AOC Touraine which produces white, red, and sparkling wines. Touraine is one of the few places in France that allows wine varietals to be placed on the front label.

For white grapes, Chenin Blanc, Sauvignon Blanc, and Chardonnay are principally grown and are as often blended as they are vinified separately. For red wines, Cabernet Franc, Cabernet Sauvignon, Pinot Noir, Côt (the local name for Malbec) and Pineau d’Aunis (an indigenous varietal) are planted. The sparkling wine of the zone is often based around Chenin Blanc with Chardonnay and/or Sauvignon Blanc added to added complexity.