



DOMAINE JACKY PREYS ET FILS

Touraine Cuvée de Fié Gris

'Terroir Pierre à Fusil'

Vieilles Vignes

During France's Napoleonic era, Touraine and its environs were the main source of gunflint for the army. While mines have long since made way for grape vines, the region's flinty heart has remained, much to the joy of vine growers who cultivate Sauvignon Blanc on these mineral-rich, "silex" soils. Since the early 1940s, the Preys winemaking family has been privy to the secrets of "silex" and made sure to plant Sauvignon Blanc vines on these flint-rich soils, knowing (like their vinous compatriots in Sancerre, for example) that this vine-soil combo made for intensely aromatic wines, immediately identifiable by their subtle yet tantalizing incense notes, reminiscent of the spark of gunflint (pierre à fusil).

WINERY: Domaine Jacky Preys et Fils

WINEMAKERS: Jacky Preys

ESTABLISHED: 1940s

REGION: FRANCE • Loire Valley • Meuses

APPELLATION: Touraine AOC

BLEND: 100% Fié Gris

VINEYARDS: Estate vineyards are located near the towns of Meuses and Mareuil-sur-Cher. Soils combine flint stone (silex) and chalk.

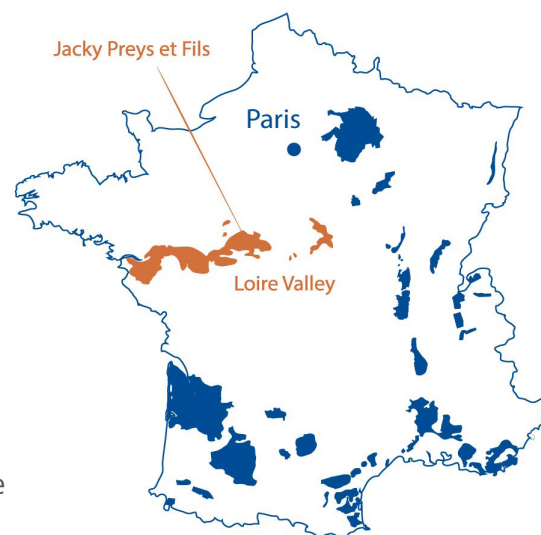
AGE OF VINES: 30 to 50 years

WINEMAKING: Hand-harvested. Grapes are destemmed then pressed. Juice is fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in tank.

TASTING IMPRESSIONS: Aromas of wild flowers, tarragon, tomatillo, white peaches. Flavors suggest kaffir lime, citrus, crisp pears. Complex, refined and fresh, with a touch of smoke on the finish.

PAIRING SUGGESTIONS: French charcuterie; regional goat cheese; fresh seafood

NOTES: Jacky Preys discovered in the 1980s a rare plot of Fié Gris vines in a collection of recently purchased vineyards. He is personally responsible for working to correctly identify the vine as well as encourage its replanting as an original, native Loire grape variety.



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