

DOMAINE JACKY PREYS ET FILS

Chenin Blanc Vin Orange

Vieille Vigne Nature

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 grapes 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 focus their plantings on these flint-rich soils, knowing 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 • Meusnes

APPELLATION: Vin de France

BLEND: 100% Chenin Blanc

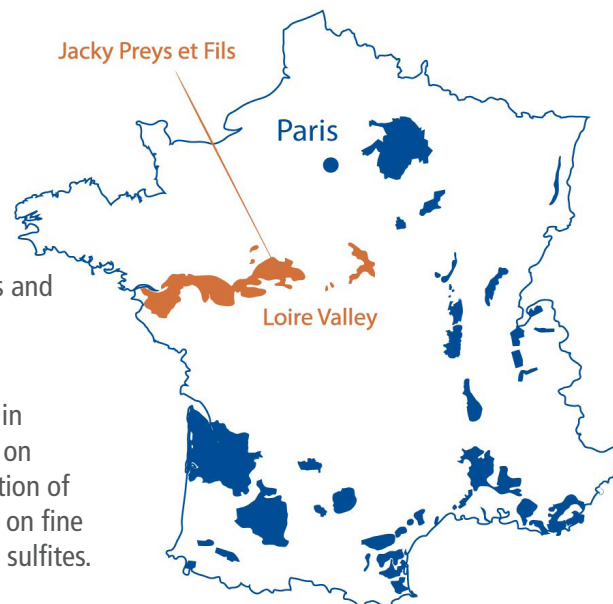
VINEYARDS: Estate vineyards are located near the towns of Meusnes and Mareuil-sur-Cher. Soils combine flint stone (silex) and chalk.

AGE OF VINES: 50 years, on average

WINEMAKING: Hand-harvested. Macerated full cluster for five days in temperature-controlled, stainless steel tanks; pressed then fermented on indigenous yeasts in tank, with no added sulfites. Aged in a combination of terracotta jars and "dolia" (large amphora), plus a portion in tank, all on fine lees for six months. Combined in tank before bottling, with no added sulfites. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of white flowers, light honey, orange peel, herbs, Mirabelle yellow plums. White and yellow peaches, stone fruits, more citrus zest; bright acid, long.

PAIRING SUGGESTIONS: French charcuterie; regional goat cheese; grilled sausages



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