



Franc de Pied

Two small plots of about 0.3 hectares (¾ acre) were planted with ungrafted vines. In years giving good volume, the production can be vinified apart and bottled as « **Franc de Pied** ».

■ APPELLATION:

- Jasnières. Dru white wine (*see info per vintage*)

■ GRAPE VARIETY:

- Chenin 100%.

■ SOIL (TERROIR):

- Clay with flint on tuffeau (limestone).

■ VITICULTURE:

- Ground works: ploughing, earthing-up and hoeing. No weed killers.

- Yields 10 hl/ha in 2009 (vine was 4-year old).

- Manual harvest.

■ VINIFICATION:

- Natural fermentation in barrels (1- or 2-wine barrels).

- 18 months barrel aging .

■ TASTING:

(2009 is the only vintage produced so far)

- 2009 : This "sunny" year has marked the breadth of this vintage. The fruit is very ripe and evolves towards notes of fresh acacia honey. This is a sappy wine, revealing its unusual root structure. In the mouth, the minerality shows well.

■ SERVICE:

- Goes with: lobster with sherry and chocolate sauce.

- Drink within 8 to 10 years.

- Open and serve between 10°C and 12°C (50°F and 54°F), possibly briefly decanted.

See also: *maturity period and food matches*

