



Since 1987

Sancerre - Pouilly Fumé

## **2013 Vintage: New winemaker at Pascal Jolivet looks to define the Loire as ‘the home of Sauvignon Blanc’.**

The 2013 vintage marks a subtle change in winemaking at Pascal Jolivet, with the arrival of a new young winemaker, Valentina Buoso, taking over from her predecessor, Jean Luc Soty, who had worked with Pascal for 22 years.

Pascal’s vision was twofold: to retain the stylistic quality of the wine but to define it with greater precision and elegance, and to refocus on the Loire as ‘the home of Sauvignon Blanc’ as a result.

Valentina shares Pascal Jolivet’s philosophy to work in harmony with nature to produce wines with purity of fruit, a linear character and linear minerality, allowing a natural expression of the terroir to give the wines a sense of place.

From the Veneto, Valentina has a BA in *Viticulture and Oenology* from the University of Padova, did her post graduate studies in Turin and following this, moved to France to complete her European Masters at the University of Montpellier and Bordeaux specialising in native yeasts. At 28, Valentina already has experience of working at wineries in New Zealand, Chile, Australia the United States.

In order to achieve this, at Pascal Jolivet, temperature controlled systems are used to protect the natural grape juice against oxidation. The natural potential of the fruit is ‘passively’ developed, meaning that chemicals are not used to clarify the juice and no cultured yeasts are used in the fermentation process. This ‘return to the roots’ approach to wine making has been used since Pascal Jolivet started to produce wine in 1990.

According to Pascal, “*If you have the best terroir and the best grapes, there is no need to interfere*”.

Although 2013 was a challenging vintage, several steps were taken in the vineyards to ensure healthy, vibrant grapes were harvested, and a vigorous selection was made. The 2013 *Pascal Jolivet Sancerre* is a pristine, fruit driven wine with typical Loire Sauvignon flavours, perfectly integrated with the natural acidity.

The 2012 *Sancerre ‘Sauvage’* (or ‘wild’ as it translates in English) is made from a selection of the best organically grown grapes, from 15-20 year old vines—grown in chalky soils in Champtin located in the Sancerre appellation area. Fermented only using naturally occurring yeast, the ‘Sauvage’ offers a more complex and textural expression of Sancerre.

29<sup>th</sup> April 2014

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