



Natural Wine

Blind Tasting Series

This series gives you tips, tricks and techniques to elevate your tasting skills to the next level, led by our Madame Bollinger Award winning Master of Wine, Justin Martindale

In this video, Justin is joined by Chris Martin MW, WSG's Director of Education

The Wines

1. Vignes du Maynes Mâcon-Cruzille 'Aragonite Blanc'

The vines are found on clayey-limestone clayey soils, rich in silica, on a pearly slab called Aragonite; hence this product takes its name. The Chardonnay vines have an average age ranging from 60 to 80 years, all obtained from mass selection. The harvest takes place manually then follows a slow pressing and fermentation with indigenous yeasts in 600 liter tonneau. Aging on the lees for 10 months, without decanting; a homeopathic dose of sulfur (10 to 20mg/l).

2. Les Pieds sur Terre Côtes du Jura Chardonnay les Trouillots 2019, Les Trouillots

Located north of the village of Poligny, this 2.8 ha site looks to the south. The vines were planted between 1978 - 1982 and consist of Chardonnay (0.6ha) Savagnin (0.6 ha) Pinot Noir (0.6 ha) Trousseau (0.6 ha) and Poulsard (0.4ha). The soil is grey marl (clay limestone) and gryphées (limestone layer filled with small fossilised shells). All varieties are bottled individually, with the exception of 2017 when frost decimated 75% of the vineyard and Valentin bottled the red varieties together.

Valentin is producing wines of precision, minerality and finesse, expressive of where they are from: the Jura. All wines are un-fined, unfiltered and without sulphur additions. Élevage for 12 months in barrels.

3. Pierre Menard 'Pluton' 2019, Anjou

Pierre Menard's flagship cuvee. Only 2 barrels of this wine are made from Chenin Blanc vines in the Clos de Mailles vineyard that sit on a vein of blue schist with quartz. A powerful, intense, and highly aromatic wine that quivers with tension despite its depth and serious body. Biodynamically farmed with natural farming principles. Harvested by hand, soft pneumatic pressing. Fermentation and maturation occur in barrel and in a used, small stoneware jar.

Justin Martindale MW, Membership & Community Manager, WSG