



APPELLATION

VIN DE FRANCE

COLOR

WHITE WINE

VINTAGE

2023

FARMING

ORGANIC

VINE AGE

25 YEARS

VARIETAL

25% COLOMBARD, 25% CHARDONNAY, 25% SEMILLON,
25% SAUVIGNON BLANC

ALCOHOL

12%

SOIL

CLAY AND SAND

FERMENTATION

MACERATION OF 3 WEEKS WITH THE SKIN (ORANGE).
FERMENTED WITH NATURAL YEASTS.

AGING

UNFILTERED. UNFINED.

SO2

36 MG/L

AGING POTENTIAL

2-3 YEARS

CASES PRODUCED

670 CASES

JOUVES & CROISILLE

PUR JUS

THE STORY

Jouvès & Croisille is the brain child of long time friends Fabien Jouvès, Germain Croisille and his brother Simon. Fabien and the Croisille brothers both share the same philosophies when it comes to farming, vinification and the future of the cahors appellation. The Croisille and Jouvès family both farm about 30 hectares using organic and biodynamic practices. Wanting to make something together for quite some time now - outside of their family estates - they've chosen to collaborate and create a new project using friends grapes who farm the same way.

Fabien Jouvès' first vintage was in 2006, Germain's not far behind in 2007. The vinification process is non-interventionist and occurs naturally with spontaneous yeast. Various vessels are used to age the wines: concrete tanks, barrels or large foudres depending on the wine's personality. When it comes to the style of winemaking - Even though Cahors is physically closer to the Bordeaux appellation - they choose to look towards burgundy or northern rhone for inspiration. Similar to Burgundy, they focus on showcasing the various differences in soil composition and even choose to use burgundy bottles rather than bordeaux.

As the new faces of cahors - they feel it's their responsibility to show the world the true expression of cahors and the real beauty of malbec, pure and unadulterated.

