

Fabien Jouves 'Haute Côt(e) de Fruit' 2018

Producer - Fabien Jouves

Provenance: Cahors, Southwest France

Farming: Organic

Grape(s): 100% Malbec

Vineyard(s): 25% Fabien's own plateau vineyards typified by Kimmeridgian limestone with occasional marls and 75% from two vineyards of nearby winemakers with limestone and clay soils.

Fermentation/ Aging: Different lots spontaneously fermented at their place of origin in steel vats with a short maceration of 7 days before pressing into steel and cement for 2 weeks. Transferred to Jouves winery for 3 months aging in cement tanks.

Fining/ Filtration: none.

Sulfur: 30 ppm at bottling



The Producer

After scandalizing the chemical wine patriarchy in Bordeaux for half a decade with his natural wine zealotry, Cahors native and Malbec sorcerer Fabien Jouves returned home to the family's 12 hectares of vines in Trespoux-Rassiels nestled between the Cahors and Quercy appellations in South West France. Immediately, Jouves began expanding while converting the agriculture to biodynamic practices. In the following ten years Jouves has made a name for himself with his engaging 'wines of thirst' while continuing to impress with his soulful terroir-oriented bottlings labeled under the family's traditional name Mas del Périé.

The Vineyard

Today, Jouves cares for 21 hectares across 30 different parcels all within Trespoux-Rassiels at an elevation of 350 meters above sea level. Fossil rich Kimmeridgian limestone is the dominant narrative across his vineyards with some pockets that are richer in marls. The vineyards here on the plateau are less fertile than the river soils below.

'Haute cote de Fruits' is a project designed to push other growers in the region of Cahors towards converting their own farming to organic practices. In exchange for trying organic farming, Fabien makes and sells the wine for them. He's working with two other growers both working with clay, limestone soils with silica.

The Cellar

Each vineyard starts the wine in their own winery using the same technique. Hand harvested Malbec is spontaneously fermented in steel and pressed following a short maceration of about. Briefly aged for two weeks in steel and cement before all lots are transferred to Jouvès' winery for blending and an additional 3 months aging in cement. No fining or filtration. 30ppm sulfite added shortly before bottling.

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