



KERMIT LYNCH WINE MERCHANT

JEAN-FRANÇOIS GANEVAT

Country: France

Region: Jura

Appellation(s): Côtes du Jura

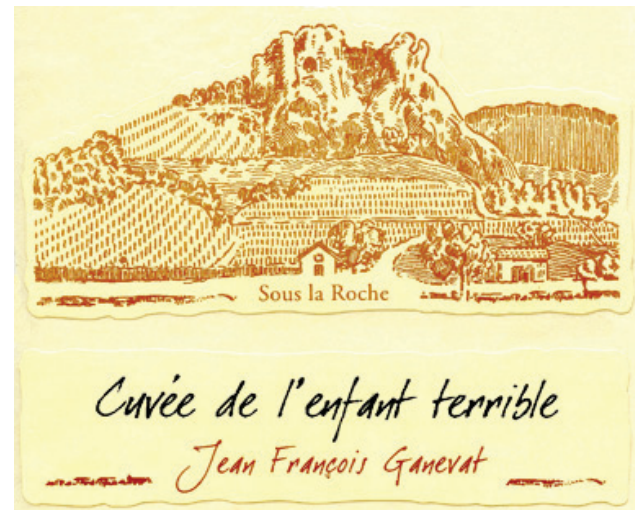
Producer: Jean-François Ganevat

Founded: 1650

Annual Production: 1,700 cases

Farming: Biodynamic

Website: N/A



The green, rolling landscape of the Jura is a sight to behold, and the perfect picture of how a mountainous region nestled in between Burgundy and Switzerland should appear in the mind's eye. In this cooler climate, vineyards are planted on slopes at varying altitudes and gradients. This region is home to forty different grape varieties with styles so different that they tend to shock the uninitiated. And at the heart of it all, in the charming hamlet of La Combe (just south of Lons-le-Saulnier), Jean-François Ganevat is making wine with the inspired magic of an alchemist. Known as “Fanfan” to his friends, Jean-François’ wines have occupied the better part of the hamlet, filling picturesque country cottages with barrels and barrels of his diverse yet traditional wines. He comes from a long line of winegrowers, dating as far back as 1650, although the family supplemented their grape growing with a dairy that produced milk destined for the local cheese, Comté, until 1976. After working both for his father and for the prestigious Domaine Jean-Marc Morey in Chassagne-Montrachet, Jean-François returned to the Jura in 1998 to take over the family domaine. With only eight-and-a-half hectares under vine, the family had seventeen different local varieties planted of both red and white grapes—an incredible amount of variation to consider for holdings of such small size. For such a fervent perfectionist and insatiable lover of details as Jean-François, the decision to have the domaine certified as biodynamic was a natural choice.

Jean-François creates a stunning number of cuvées, ranging between thirty-five and forty every year! His methodology goes far beyond the details of the average *vigneron*. For some, his process would be maddening, as each cuvée calls for a highly individualized *élevage*. All of his wines are de-stemmed by hand, each cluster carefully trimmed with scissors. Jean-François is committed to minute doses of sulfur, so low in fact, that many fear it hurting the wines during transport. He curbs this issue entirely by aging many of his whites on the lees for extended periods of time, anywhere from two to eleven years! In all of his years making wine, he has *never* had a problem. In the Jura, many of the wines go through a traditional, intentional oxidation; however Jean-François aims to lend a greater lightness and elegance to wines of this style than are typical. He gravitates toward the Burgundian style, using *ouillage* to top off barrels. Jean-François Ganevat is a master of his craft, one of the true magicians of the eclectic. To say that his grapes are spun into gold would not be far from the truth; they are entirely otherworldly.

1605 San Pablo Avenue, Berkeley, CA 94702
www.kermitlynch.com | info@kermitlynch.com

Berkeley Retail: 510.524.1524 | California Wholesale: 510.903.0440 | National Distribution: 707.963.8293



JEAN-FRANÇOIS GANEVAT (continued)

| <u>Wine</u> | <u>Blend</u> | <u>Vine Age</u> | <u>Soil Type</u> | <u>Vineyard Area*</u> |
|--|------------------------------|--------------------------|-----------------------|-----------------------|
| Côtes du Jura "Marnes Bleues" | Savagnin | Planted in 1933 | Blue marl | 7 ha total |
| Côtes du Jura "Les Grands Teppes Vieilles Vignes" | Chardonnay | Planted in 1920 | White marl | |
| Côtes du Jura "Les Chalasses Vieilles Vignes" | Chardonnay | Planted in 1902 | Gray marl | |
| Côtes du Jura "Grusses en Billat" | Chardonnay | Planted in 1960 | Schist and marl | |
| Côtes du Jura "Cuvée de l'Enfant Terrible" | Poulsard | Planted in 1959 | White and gray marls | |
| Côtes du Jura "Cuvée Julien" | Pinot Noir | Planted in 1977 | Clay and Limestone | |
| Côtes du Jura "Plein Sud" | Trousseau | Planted in 2000 | Gray marl, pebbles | |
| Côtes du Jura "Cuvée Florine" | Chardonnay | Planted in 1996 | Limestone | |
| Côtes du Jura "Cuvée Oregane" | 50% Chardonnay, 50% Savagnin | Planted in 1973 and 1977 | Blue Marl, White Marl | |
| Côtes du Jura "Cuvée Marguerite" | Chardonnay | Planted in 1902 | Gray Marl | |
| Vin de France "J'en Veux" | See Info Below | Planted in 1900 | N/A | |
| Vin de France "SUL Q" | Savagnin | N/A | N/A | |
| Macvin du Jura | Savagnin | N/A | N/A | |
| Côtes du Jura "En Billat" | Pinot Noir | Planted in 1990 | Schist and marl | |
| Côtes du Jura "Les Vignes de Mon Père" | Savagnin | Planted in 1930 | Schist and marl | |
| Côtes du Jura Vin Jaune | Savagnin | Planted in 1948 | Blue Marl | |

* "ha"=hectares; one hectare equals roughly two and a half acres.



JEAN-FRANÇOIS GANEVAT (continued)

VITICULTURE / VINIFICATION

- Biodynamic methodology (aeration of the soil, herbal infusions, natural composts, cover crops, planting in accordance with the lunar calendar) used to stimulate the natural immune system of the vine

Whites:

- Whole cluster fermentation *à l'ancienne*
- No racking of the must
- All whites go through malolactic fermentation
- No sulfur dioxide added during vinification, only a touch at bottling
- Aged in *demi-muids* of 300-L and 400-L, as well as 228-L barrels
- Bottled in the summer, two years after the harvest

Reds:

- Entirely de-stemmed
- Whole grape fermentation *à l'ancienne*
- Reds aged in Burgundian barrels for one year before bottling

Vin de France “J'en Veux”:

- Blend of 18 different red and white native varieties to the Jura : l'Enfariné, Corbeau, Gueuche, Portugais Bleu, Gouais, Beclan, Petit Beclan, Argant, Seyve-Villard
- “Grape by Grape” vinification : individual berries are cut of the cluster directly into barrel
- Vinification occurs within the skin
- No punchdowns, pumpovers, or pressing
- 900L total production
- All vines are *franc de pied*

Vin de France “SUL Q”:

- A “*sélections des grains nobles*” of Savagnin though SGN is not officially recognized in the Jura
- 250 grams RS

Macvin du Jura:

- Blend of 2/3 unfermented must of Savagnin from 2003 vintage and 1/3 *Marc* of Savagnin from 1992 vintage
- Blended in 2003, aged in barrel for 8 years before bottling