



JEAN-CLAUDE MARSANNE

Country: France

Region: Rhône

Appellation(s): Saint-Joseph, Crozes-Hermitage, IGP Ardèche

Producer: Jean-Claude Marsanne

Founded: 1970

Annual Production: 3,500 cases

Farming: Certified Haute Valeur Environnementale

Website: <https://www.domainemarsanne.com/>



The Marsanne family, as their name attests, has a long and deep-rooted history in the northern Rhône, in particular around Mauves, the birthplace of the Saint-Joseph appellation. In 1920, current owner Jean-Claude's grandfather, Jean-Pierre, became the first in the family to focus solely on vineyards—no easy task given the impossibly steep slopes of Mauves, where everything must be worked by hand and pickaxe. Jean-Pierre started with just a few small parcels, selling off his crop to prestigious *négociants*, and was quickly renowned throughout the region for the exceptional quality of his grapes. His untimely passing in 1950 forced his son, Jean, to quit school at age 16 to take over the domaine. He continued his father's work in earnest, his vineyards often being recognized amongst the village's best, not just for their exposition and soil, but also for the attention to detail young Jean paid to each vine. The grape sales financed some small land purchases in and around Mauves, and the domaine slowly grew to 3 hectares. In 1970, Jean made the leap to begin making and bottling the wines himself. Over time, a small, but loyal following developed, especially among France's fine dining establishments, which valued the finesse and elegance of Marsanne's cuvées. The domaine remained largely unknown on the international scene, overlooked by many journalists and clients who sought out bolder, more extracted styles.

Since taking over from Jean in 1991, Jean-Claude has continued to add select new parcels, growing the domaine to 9.6 hectares. While still mostly focused on Syrah from the hallowed terroir of Mauves, he now farms a few small plots of Marsanne for his Saint-Joseph *blanc*, as well as some Viognier and Syrah in the Ardèche hills west of the village. He also inherited a superb plot of Crozes-Hermitage that once belonged to his grandmother.

Kermit came across Jean Marsanne during his early adventures in France in the 1970s, and was struck by the wines' aromatic complexity and Jean's meticulous care for the vineyards. He even managed to import a few bottles in those early days. Kermit and the Marsannes lost touch and life went on, until decades later when Kermit spotted a familiar label while dining out in Paris. The bottle was ordered, uncorked, and an old collaboration renewed.



KERMIT LYNCH WINE MERCHANT

JEAN-CLAUDE MARSANNE (continued)

Jean-Claude holds tightly to the traditions of his family. These include farming the steepest parcels by hand, as was done by his grandfather; using indigenous yeasts for slow, natural fermentations, like his father taught him; and aging his wines extensively on fine lees, releasing each cuvée at its most expressive moment. The reunion with Marsanne is one of great pride on both sides.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
IGP Ardèche Syrah “Syrah Mauve”	Syrah	Planted in 2016	Granite	.77 ha
IGP Ardèche Viognier “Les Ruisseaux”	Viognier	Planted in 2013	Granite	.80 ha
Saint-Joseph <i>Blanc</i>	Marsanne	Planted in 1990, 1995, and 2010	Clay, granite	.85 ha
Saint-Joseph <i>Rouge</i>	Syrah	Planted in 1940-45, 1950-1960, 1995-98	Granite	6.5 ha
Crozes-Hermitage	Syrah	Planted in 1967	Granite	.82 ha

* “ha”= hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

IGP Ardèche Syrah “Syrah Mauve”:

- *Lieux-dits Les Chalaix and Pout*
- Grapes are 100% destemmed
- Fermented in stainless steel tanks for 4 weeks without SO₂
- Aged in stainless steel tanks for 11 months

IGP Ardèche Viognier “Les Ruisseaux”:

- Lieu-dit Le Gat
- Whole clusters are pressed gently
- Fermented in 50% stainless steel tank and 50% 228L barrels for 4 weeks
- Wine finishes malolactic fermentation
- Aged in 50% stainless steel tank and 50% 228L barrels for 1 year (no new oak)
- "Un Ruisseau" means "a stream." A stream passes next to the vineyard and over many years has moved granite deposits from Saint Joseph to this area.



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JEAN-CLAUDE MARSANNE (continued)

Saint-Joseph Blanc:

- *Lieux-dits Les Oliviers* (60%) *Les Opatayres* (30%) *Montagnon* (10%)
- Whole clusters are pressed gently
- Fermented in *tonneaux* for 6 weeks before being racked to smaller barrels
- Wine ages for 11 months in 228L barrels

Saint-Joseph Rouge:

- *Lieux-dits Chalaix, Les Côtes, Paradis, Montagnon, Les Oliviers, Saint-Joseph, and Cotes des Rivoires*
- Grapes are 100% destemmed
- Fermented in stainless steel tanks
- Aged for 12-15 months in 600L *demi-muids* (70-80%) and 228L barrels (20-30%)
- Minimal sulfur added after malolactic fermentation is complete

Crozes-Hermitage:

- *Lieu-dit Les Vousseres*
- Grapes are 100% destemmed
- Fermented in stainless steel tanks
- Aged for 12-15 months in 228L barrels
- Minimal sulfur added after malolactic fermentation is complete