

Pascal Jolivet

PRESS REVIEW 2018





December 2018

93 pts

Sancerre Blanc
"Sauvage " 2016





December 2018

93 pts

Pouilly Fumé
"Indigène" 2016





December 2018

93_{pts}

Sancerre Blanc

"Clos du Roy " 2017





December 2018

91 pts

Sancerre Blanc

"Les Caillottes " 2017





December 2018

91 pts

Sancerre Blanc

“Le Chêne Marchand ”

2017





2018

94 pts

Métis Sauvignon Blanc
2017



Wine Spectator

www.winespectator.com

November 2018
James Molesworth

91 pts

Sancerre Blanc "Signature" 2017

Very fresh, with a racy set of lemon peel, white peach and gooseberry flavors streaming through, flanked by light honeysuckle and chamomile notes. Ends with a precise finish.



Wine Spectator

www.winespectator.com

November 2018
James Molesworth

91 pts

Pouilly Fumé “Signature”
2017

A pure, chiseled style, with tarragon and verbena notes streaking through, while lemon curd and white peach flavors hold the core. Flint and gooseberry accents chime in on the finish.



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Sancerre Blanc "Clos du Roy" 2017

A pure, chiseled style, with tarragon and verbena notes streaking through, while lemon curd and white peach flavors hold the core. Flint and gooseberry accents chime in on the finish.



Wine Spectator

www.winespectator.com

November 2018
James Molesworth

92 pts

Sancerre Blanc

"Le Chêne Marchand"
2017

Bright, featuring chive, flint and gooseberry notes that give this a chiseled, mouthwatering feel. Very racy through the finish, with oyster shell and lime pith accents adding length.



Wine Spectator

www.winespectator.com

November 2018
James Molesworth

92 pts

Sancerre Blanc

"Les Caillottes" 2017

A tangy, bracing style, with lots of chive and thyme flavors out front, backed by jicama, white peach and gooseberry notes. The pure finish ripples with a fleur de sel hint.



Truly, Profoundly, Sancerre-ly

**PASCAL JOLIVET'S SAUVIGNON
BLANCS** REFLECT THE LOIRE
VALLEY'S VIVID EXPRESSIONS OF
SANCERRE AND POUILLY FUMÉ

by Meridith May

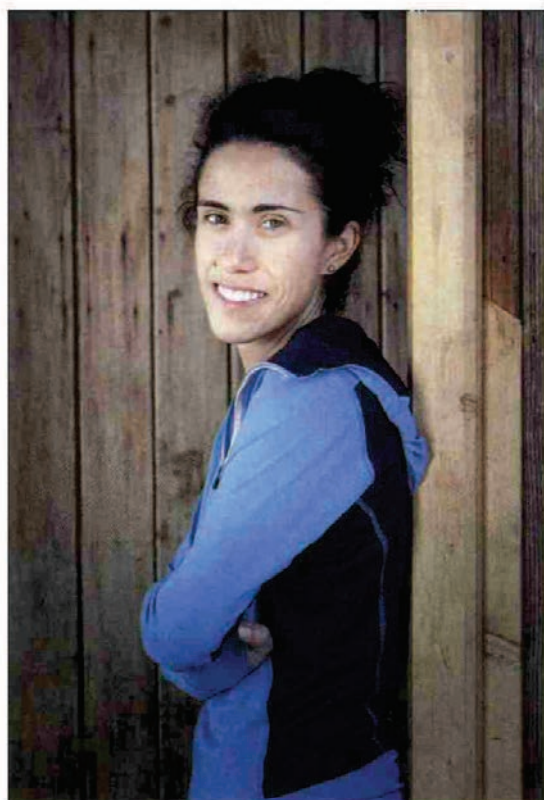
AFTER TASTING THROUGH more than a dozen examples of thrilling white wines—their acidity like a whip, a tightrope, and a fine thread weaving and sparking on the tongue—you begin to understand the nature of Domaine Pascal Jolivet.

Winemaker Valentina Buoso joined Jolivet in 2013 after accumulating years of experience in Italy, California, Chile, Oregon, Australia, and New Zealand. She says she considers herself “passive” when it comes to her signature style, meaning she allows the fruit to develop its own natural potential and avoids the use of both chemicals to clarify the juice or cultured yeast to activate fermentation. “A shared philosophy was clear when [founder Pascal Jolivet] and I first met,” she admits. “We have the same points of view concerning the respect of nature and the grape—we like to make wine with the aim to allow the terroir to express itself.”



Limestone soils and calcareous rocks line the terrain of the Les Caillottes vineyard.

Native yeast-fermented Sancerre and Pouilly-Fumé define the character—and the category—of Pascal Jolivet's wines.



Valentina Buoso serves as the Winemaker for Domaine Pascal Jolivet. With a bachelor's degree in viticulture and enology, she wrote a thesis on the molecular characterization of wild yeast: a topic close to Jolivet's heart.

Jolivet established the winery in 1987 in the Loire Valley, where the domaine owns more than 120 acres of prime vineyards spread across the appellations of Sancerre and Pouilly-Fumé. According to Jolivet, Buoso's extensive knowledge of indigenous yeasts heightens the fruit character, elegance, and precision of the wines. "Valentina is a perfectionist and focuses on the quality of the juices coming from the organic grapes of our vineyards," says Jolivet, who practices Biodynamic winemaking. "As a result, the wines are fruit-focused, which perfectly integrates with the natural acidity and the magic of nature I am trying to grab when making the wines."



"We like to make wine with the aim to allow the terroir to express itself."

Tasting the 2017 Vintage

A complicated and early vintage in the Loire, the 2017 harvest began in early September and saw a 50 percent decrease in Pouilly-Fumé production over 2016; Sancerre, meanwhile, was down 20 percent from the previous year. The harvest showed promise despite a heat wave in June, and on a positive note, the vintage displays fine acidity and generous fruit despite quantity being lower than expected.

Here are our top picks after tasting through the line:

Domaine Pascal Jolivet 2017 Sancerre (\$29) is sourced from three vineyards in the heart of the appellation with altitudes between 650–1,300 feet above sea level. The Les Caillottes vineyard proffers chalky soils; the Les Terres Blanches vineyard is a hilly site with compact chalk atop marl; and the Silex is punctuated with limestone and flint. The resulting acidity is cut like glass with notes of grass and lime wedge. **93**




Domaine Pascal Jolivet 2017 Sancerre Rosé (\$23) offers a sensationally clean nose and silky mouthfeel. Underlying notes of rhubarb, watermelon, and a hint of tarragon make this 100 percent Pinot Noir a standout. It's fermented in stainless steel. **92**

Domaine Pascal Jolivet 2017 Pouilly-Fumé (\$30) is sourced from 20 acres in three separate vineyards owned by Jolivet. The soils range from glacial to calcareous to clay-siliceous. Flinty and lean, white flowers surge with a chalky mouthfeel. Powdered lemon is on the nose and palate, engineering the acidity to high definition. **93**



Domaine Pascal Jolivet 2017 Pouilly-Fumé Les Terres Blanches (\$41) is from a clay- and limestone-based single vineyard owned by Jolivet and located on the northeast side of the appellation. White chocolate and orange blossom present as the key perfumes on the nose and palate as searing acidity moderates the rich mouthfeel. Just-ripened pineapple, grass, and herbs are complex and make for a palate-refreshing white. **96**

Domaine Pascal Jolivet 2017 Les Caillottes (\$41) is achingly lean with a chalky mouthfeel and rigid acidity. However, any tenseness found from the minerals and acid is abated through a mid-palate of pears, peach, and apricot with a hint of anise. It's energetic with immense ageworthy abilities. **96**

Domaine Pascal Jolivet 2017 Sancerre Le Chêne Marchand (\$46) reflects the beauty of the due-south exposure site where its Sauvignon Blanc grapes are grown. Serious yet willowy, this powerful expression remains refined with notes of orange peel, matcha green tea, and grapefruit arise. Wet stone attaches to the palate and zings on the finish. **97** 



The challenging 2017 vintage proved a stunner for Domaine Pascal Jolivet: elegant white wines with roundness attached to fresh acidity and reds with lovely blue-floral and red-fruit tones.

Forbes

Sancerre: Essential Sauvignon Blanc From France's Loire Valley

By **Tom Hyland**
August 2018



Pascal Jolivet, one of Sancerre's most celebrated producers Photo courtesy of Pascal Jolivet

While the very definition of a classic means personifying excellence and style, classics are sometimes overlooked in favor of something new and different; this is true with many things, ranging the gamut from a beautifully designed building, to a sleek automobile or a well-tailored piece of clothing. When it comes to Sancerre, a celebrated white wine produced exclusively from Sauvignon Blanc from France's Loire Valley, the issue of being neglected in favor of other examples of this variety has been all too real over the last 20-30 years, especially with the popularity of this variety from New Zealand as well other areas such as California, Chile and South Africa.

But Sancerre is a classic for several reasons, not the least of which is that it is the defining style of Sauvignon Blanc that all other examples are compared with on a daily basis; the highest compliment a producer anywhere in the world can receive is that their Sauvignon Blanc is styled like a Sancerre.

So let's give Sancerre its due, not only for its historical importance, but more importantly, its continued brilliance as a great white wine. The finest examples of today's Sancerre are distinctive and superbly constructed, displaying intense aromas ranging from gooseberry to basil, with texture, lively acidity and distinct minerality. There are numerous noteworthy examples of complex Sauvignon Blanc from elsewhere, but there is only one Sancerre. "We really think that the perfect expression of Sauvignon Blanc is here in Sancerre," says Pascal Jolivet, one of the most acclaimed producers working in this district today.

Sancerre is produced from vineyards on the left bank of the Loire River in the eastern reaches of the Loire wine territory. While Sancerre is most famously white, there are red and rosé versions, produced solely from Pinot Noir. The rosés are medium-bodied and quite dry; look for examples from producers such as Domaine Delaporte, Pascal Jolivet and Lucien Crochet. The reds are generally medium-bodied and are somewhat comparable to lighter versions of Burgundy from the Côte de Beaune or the Côte Chalonnaise; notable examples include the Domaine Fouassier "L'Etourneau" (delightful with a chicken salad with strawberries and figs), Domaine Thomas and the exceptional Pascal Jolivet "La Bondenotte" (the 2016 is incredibly rich and complex).



What makes Sancerre so special among the world's Sauvignon Blancs are the specific soils in this zone. There are three primary types: chalk, which characterizes 60% of the vineyards; clay (30%) and flint (10%). Pascal Jolivet, one of the area's most famous producers explains that "chalky soils are very white and help maintain the sun's reflection, giving a strong minerality to the wines. Silex (a local term for flint), retains the heat and helps develop more mature aromas. Clay soils are also important to maintain freshness and enable fruity aromas."

The best Sancerre offer complex aromas, ranging from passion fruit, lime and pear to herbal notes of basil and tarragon, along with delicate floral notes. Also important is their ripeness and varietal purity, according to Sébastien Roux, proprietor at Domaine Fouassier. For Roux, fruit character helps distinguish Sancerre from many other famous examples of Sauvignon Blanc. “Sancerre must above all express the mineral of its soil. In no instance should it have a vegetable-like taste like some Sauvignon products from around the world.”

Given the mix of soils found here, Sancerre is all about origin. Jolivet produces several Sancerre selections, ranging from “Les Caillotes,” a mixture of limestone and gravel soils, to “Le Grand Chamardin,” that is all limestone to “Le Roc,” that is entirely flint. At the estate of Roger and Christophe Moreux, father and son produce two single vineyard Sancerre: “Les Bouffants” and “Les Monts Damnés.” Roger Moreux describes the “Bouffants” wine as being one of “white flower aromas”, while Monts Damnés (“the damned mountains,” so called for the steepness of this vineyard) is laden with aromas of “mango and exotic fruits such as lychee and citrus.” He recommends enjoying the former from 3-5 years after the vintage, while the latter is at its best after 10 years.

If you don’t care to wait that long to enjoy a Sancerre, most producers have a so-called “entry level” bottling crafted from a mix of several vineyards and/or soils. This is a great introduction to Sancerre, allowing a wine lover to understand the special characteristics of this renowned dry white; in this way, a classic Sancerre, from producers such as Jolivet, Lucien Crochet or Domaine Vacheron, can be a stellar example of local terroir as well as a notable value.

One thing to note about Sancerre is that given its structure, acidity and minerality, this is not the type of wine for casual sipping; Sancerre demands food. I’ve enjoyed it often with Thai chicken or pork, and it works wonderfully with many types of seafood, ranging from shellfish to a meaty halibut or tilapia filet, depending on the style of the Sancerre. Lastly, as seemingly every farmer in the area owns a goat, pair Sancerre with goat cheese – the tanginess of the cheese and the wine makes for a heavenly match!

Recommended current releases of Sancerre

Pascal Jolivet Sancerre “La Chêne Marchand” 2017 - Outstanding

Passion fruit, lime and a hint of green vegetables in the aromas. Excellent concentration, and a rich, lengthy finish with distinct minerality and very good acidity. Approachable now, but best in 5-7 years.

July 2018
By Roger Morris

Sancerre Blanc

“Les Caillottes” 2017

Fresh strawberry flavor, crisp acidity,
and a great mouthfeel.



July 2018
By Stacy Slinkard

Sancerre Rosé “signature” 2017

Situated just two hours south of Paris by car, Sancerre clings to the banks of the Loire River and embraces the tiny temperate microclimates that fuel a variety of vineyards. Built on 100 percent pinot noir via a mix of direct press and saignée while utilizing native yeast, expect this pale salmon-colored rosé to bring some serious strawberry and ripe peach to the glass. Mineral-driven, with vibrant food-friendly acidity — this is a rosé that welcomes both summer and seafood.



Wine Spectator

www.winespectator.com

June 2018

James Molesworth

90 pts

Métis Klein Constantia" 2016

This is very enticing, with a kiss of brioche carrying white peach, yellow apple and lemon curd flavors along. Shows a light verberna echo through the stylish finish.





June 2018

Médaille de **Bronze**

Attitude Sauvignon Blanc
2017

Un nez expressif, notes acidulées et agrumes, l'attaque est ample, sur les fruits.



June 2018

SAUVIGNON BLANC THAT'S PROFOUND? SANCERRE 'EXPRESSES WHAT IS IMPORTANT'

What's the difference between a nice Sauvignon Blanc and a really good one? Let Valentina Buoso explain.

"Nowadays, the wines are so technical, so purified. I'm exaggerating, but they're made more by design, by people who have decided that they are trying to get the market with people who drink more rosé than reds," Buoso, the winemaker of Domaine Pascal Jolivet in Sancerre, told us. "We don't do technical wines. We don't need to. The wine already expresses what is important. It's the minerality that is speaking, some acidity that is speaking. When you taste, you taste the estate, the region, a particular part of France."

Buoso, just 32 and from Venice, became head winemaker for the well-respected Domaine Jolivet in 2013. In Italy, she said, there's still some difficulty for women who want to be winemakers. But who would guess that an Italian woman would have an easier go of it in France? It's nice when a stereotype crumbles a bit and usually when one does, it's because some brave soul took a hammer to it. "Overall, we have the same attitude toward winemaking," Jolivet says of Buoso in the winery's press materials. Jolivet's family has been in the wine business since the early 1900s, but it wasn't until 1987 that he created the brand, Pascal Jolivet, putting the family's name on a label as a producer. He has 120 acres of vineyards in Sancerre and Pouilly-Fumé.



We called Buoso recently after tasting three head-banging Sancerres from 2017 that she made: Clos du Roy (\$33); Les Caillottes, which is what the French call the exalted, small Kimmeridgian limestone rocks found in the Loire Valley, Burgundy and Champagne (\$41); and Le Chêne Marchand (\$46). Other winemakers source from these well-regarded vineyards as well.

The grapes Jolivet uses, organically grown in limestone-rich or chalky soils, are picked and sorted by hand. The juice is left on the lees for varying times and fermented with wild yeasts in temperature-controlled stainless steel tanks.

Buoso spoke to us while on maternity leave; her first child, Flora -- “like flowers,” she said -- is almost five months old. Her husband, Alberto, is a winemaker at another winery. She admits to continuing to do winery work while on leave, explaining, “When we are passionate, we don’t feel the pressure.”

She credits much of her interest in wine to a teacher who took a wine course with her when she was 16. “He encouraged me. I started studying and the more I studied the more I liked it,” she said. She earned a bachelor’s degree in viticulture and oenology from a university in Italy, with a specialty in wild yeast, did post-graduate work at another Italian university and got a master’s from a joint program at the universities of Montpellier and Bordeaux. She also has worked at wineries in California, Oregon, New Zealand, Australia and Chile.

She loves working in the Loire Valley. “Year after year, I discover something else about the region or the potential that is in the soil. We talk a lot about terroir and climate and soil and there’s really a nice exchange this dynamic leaves in the bottle, in the wine,” she said. “We work quite naturally.”

To be sure, not all Sancerre is excellent. We’ve had some that simply seemed flat. So if you are going to spend \$40 or so on one, we’d urge you to consult a good wine merchant. You might even want to take in our notes and say: “I want one that will taste like this!” Here they are:

Les Caillottes: “Ripe lime goodness. Long, tangy finish. Mouthfeel, too, lees. Richness, a little oily – nicely oily, like the peel of a lime. Great acidity, flinty, minerals. It’s clean and crisp with a juicy ‘drink more of me’ kind of SB thing. The finish makes this even more interesting. This has an end so there are all the segments – beginning, middle and end, and they all taste a little different. It’s crisp and focused, with a touch of lusciousness on the finish, only on the finish. This would make any dinner special, a white tablecloth kind of wine. It’s elegant. It’s got stuff.”

Buoso said Les Caillottes is “one of my favorite wines. It represents very well the domaine. It has everything.”

The Clos du Roy, we wrote, was “focused and pure, with lemon-like flavors. Better with air, though less intense than Les Caillottes. Lychee, white fruits. River stones.”

Buoso said of the two vineyards, “They’re very close to each other, but the exposure is different. There’s a lot of minerality with the du Roy, more limestone than chalk. More white flowers, much more body than the Les Caillottes.”

We did not find our first sips of Le Chêne Marchand impressive, though Dottie liked it better than John, who wrote, “Nicely bitter lemon peel, minerals and stones. Long, tangy finish but not as focused as I’d like.” With air and warmth, though, Dottie fell hard for it and wrote, “Tasting later, this is the total package, classic. It’s crisp, with lime peel. Also with some length that ends in seashells and depth. Nice walnut bitterness. Everything you’d want in a Sancerre.”

The next day, after retasting what was left in the bottle, John told Dottie, “You were right.” Let’s repeat that--Dottie writing this—John said, “You were right.”

These are best served closer to cellar temperature (55 or so) than refrigerator temperature. And one more thing: Several times as we tasted the wines, Dottie said, “I think we should decant these.” She felt they were so interesting, with so many layers, that they would stretch even further given more air. John resisted.

When Dottie interviewed Buoso, she asked about that. Buoso laughed. “Yes,” she said. “Absolutely, I decant. I encourage people to decant. The wines are dense and rich and they need some oxygen.”

Dorothy J. Gaiter and John Brecher

June 2018
James Suckling



Sancerre Blanc "Le Chêne Marchand" 2017

Extremely flinty and fresh on the nose. The lemon rind and hints of white peaches follow through to a long and flavorful finish. Intense and focused. Drink now.



June 2018
James Suckling



Sancerre Blanc
"Les Caillottes"
2017

Baked apples, lemons and a hint of pears on the nose. Medium to full body, a tight and solid palate and a flavorful finish. Drink now.



June 2018
James Suckling



Sancerre Blanc 2017

This is a textbook Sancerre with sliced apples, lemons, stones and flowers. Very bright and vivid. Full-bodied, layered and very tangy with bright acidity. A long finish. Drink now.



June 2018
James Suckling



Pouilly Fumé “Indigène” 2016

This is extremely flinty on the nose with undertones of gun powder. Aromas of lemon rind, too. Medium- to full-bodied, round and layered with pretty sliced green apples and a melon character. Drink now.



June 2018
James Suckling



Pouilly Fumé “Les Terres Blanches” 2017

Aromas of dusty chalk and sliced apples follow through to a full body with round and juicy fruit. An intensely tangy finish. Drink now.



June 2018
James Suckling



Sancerre Rosé 2017

Beautiful aromas of sliced strawberries, lemons and a floral character. Full-bodied, yet tight and so fresh with such vivid fruit and intensity. Fruity yet not overtly. Lively acidity. Drink now.



June 2018
James Suckling



Sancerre Blanc « Sauvage » 2016

Aromas of dried flowers, hints of yeast, crushed grapes and peaches with some orange blossoms. Full body, tangy acidity and a long, flavorful finish. Drink now.



June 2018
James Suckling



Sancerre Blanc « Le Clos du Roy » 2017

Unique aromas of sliced apples, pears, kiwi and slate following through to a full body with lots of fruit and flavor. Drink now.



May 2018



Metis Sauvignon Blanc is the collaboration between Klein Constantia and Sancerre producer Pascal Jolivet, the current-release 2016 selling for R230 a bottle which positions it between the property's Estate bottling at R135 and the limited-release bottlings like the 361 & 372 2015 at R290. Vinification involves spontaneous fermentation and minimal Sulphur additions but winemaker Matt Day says he's intention is not to make a "funky, orange wine" but rather something that truly reflects his terroir and it has to be said the wine has impressed with its purity and tension ever since the maiden vintage 2013.

Yesterday, Day showed all four vintages to date, 2013 through 2016, next to some top international examples providing a useful calibration exercise when it comes gauging quality. From the rest of the world was

Greywacke 2013, Pascal Jolivet Sancerre 2016, Pascal Jolivet Pouilly-Fume Indigene 2014 and Didier Dagueneau Blanc Fumé de Pouilly 2014.

Suffice to say, the Metis easily held its own. The Greywacke was super-intense with plenty of tropical fruit character (score: 90/100), the Jolivet Sancerre 2016 supremely elegant (93/100), the Jolivet Pouilly-Fume Indigene 2014 absolutely riveting both in terms of aromatics and the focus of the palate (94/100) and the Dagueneau Blanc Fumé de Pouilly 2014 fascinating but extremely funky (89/100).

Ratings for the various vintages of Metis as follows:

2013: 93

2014: 91

2015: 92

2016: 93

Some observations: Firstly, Metis is starting to demonstrate excellent age-worthiness – my scores for the 2013 and 2014 turned out to be exactly the same as on release.

Secondly, Pyrazine-derived "green" character is inescapable when it comes to Sauvignon Blanc – all eight wines yesterday showed some element of this – but it's a matter of degree and it can be "nice" or "not nice". Interestingly, Klein Constantia managing director Hans Astrom declared that the Metis 2015 was his least favourite vintage to date because of how green it had turned out in bottle. I thought it made a big impression: A complex nose with notes of fresh herbs, cucumber, green pepper but also a touch of blackcurrant while the palate is rich and full with coated acidity and a savoury finish.

BACCHUS

LE MAGAZINE DU VIN ET DE L'ART DE VIVRE

April 2018
Alain Lebel



Sancerre Blanc "Le Chêne Marchand" 2016



Cette cuvée « Le Chêne Marchand » se distingue par sa pureté, sa précision et son élégance. Belle présence en bouche avec un certain gras, une superbe vivacité, de la longueur et une éclatante finale.

DRINKHACKER

May 2018

A

Sancerre Sauvage Blanc 2016

Excellent balance; slightly creamy
with acidic lemon notes



DRINKHACKER

May 2018

A-

Sancerre Blanc "Les Caillottes" 2016

Nice balance, fresh citrus, tons of minerals.



DRINKHACKER

May 2018

B+

Sancerre Blanc **Pascal Jolivet** 2017

Very tropical, new world style



DRINKHACKER

May 2018

B+

Attitude Sauvignon Blanc 2016

Chewy, lemon notes; nice acidity and some minerals.



VINEPAIR

May 2018

The 25 Best Rosé Wines of 2018

4th

Sancerre Rosé **Pascal
Jolivet** 2017





May 2018

90 pts

Pouilly Fumé "Terres Blanches" 2016

Sourced from a single 16-acre vineyard, this wine is closed, still firm and young. Grassy and herbal, this classic cool-climate Sauvignon Blanc is rich and needs to develop further. This wine with great potential will be ready to drink from 2019.





May 2018

90 pts

Sancerre Blanc "Clos du Roy" 2016

From a small, prestigious, 3.7-acre vineyard, this wine is still young, with a yeasty edge that will blow away as it matures. It has great fruit though, with apples, rich lime, lemon and a tight, tangy texture. The wine needs some time. Drink from 2019.





May 2018

90 pts

Sancerre Blanc “Les Caillottes” 2016

Produced from organically grown grapes, this wine is fruity, crisp and with a rounded, ripe character. Its acidity and mineral texture are surrounded by rich apple, citrus and quince flavors. With its great fruitiness, the wine is well balanced and ready to drink now.





May 2018

93 pts

Sancerre Blanc "Le Grand Chemarin " 2015

From the oldest vines in the Jolivet holdings in this vineyard, this wine is rich with melon and apricot, and crisp with citrus. Combined, the two elements have created an intense wine that hints at an herbal character but is richer, honeyed and wonderfully ripe. Drink now.



May 2018

93 pts

Sancerre Blanc

"Le Chêne Marchand " 2016
"Cellar Selection"

This wine comes from one of the top vineyards in Sancerre, overlooking the village of Bué-en-Sancerre. It has both richness and a tight, herbal character that gives a mineral texture. Fermented using wild yeasts, the wine is elegant, ripe and generous.
Drink from 2019.





May 2018

94 pts

Sancerre Blanc “La Côte” 2015 *“Cellar Selection”*

This wine comes from a 2.4-acre parcel of chalky limestone soil that gives great intensity: tense, mineral and with a tight texture. A year on lees has added to the wine's concentration with touches of spice and pepper. This wine is taut and will age further. Drink from 2019.





May 2018

95 pts

Sancerre Blanc "Le Roc" 2015

The flinty soil of this vineyard has given a wine that is intense, steely and mineral in texture. Crisp citrus and gooseberry flavours are enmeshed in this spicy and taut wine. Partial aging in big barrels has added a touch of vanilla while also offering breadth to the palate. Drink from 2019.





May 2018

95 pts

Sancerre Blanc "Sauvage" 2015 ***"Editor's Choice"***

Produced from organically grown grapes and aged for 12 months on lees, this is a concentrated wine. It has rich apple and quince fruit and a layer of strong mineral texture. All these elements combine into a dense wine that is ready to drink.



Wine & Spirits

April 2018

92 pts

Sancerre Blanc "Sauvage" 2015

"Year's Best Loire Valley Wines"

A selection from five acres of old vines growing on limestone in Champtin and Bue, the wine ages on the lees for a year in stainless steel. Those vines ripened their fruit into a soft pillow of sauvignon, lime green and lemon yellow, along with some candied notes of tangerine that manage not to leave any sweetness in their wake. It's gentle and clean, a wine to serve with creamy salmon soufflé.



Wine & Spirits

April 2018

90 pts

Sancerre Blanc

“Le Chêne Marchand” 2016

“Year’s Best Loire Valley Wines”

Jolivet selects this from a 4.5-acre parcel within this vineyard in Bué, fermenting the fruit in stainless steel without added yeasts. It's a ripe 2016 with notes of white cherries and white peaches, that fragrant fruit hinting at a red blush. Rich and soft, there's a touch of lime and pithy acidity to wrap it. For roast shellfish enriched with cream.



Wine & Spirits

April 2018

92_{pts}

Pouilly Fumé **Pascal Jolivet**
2016

“Year’s Best Loire Valley Wines”

Jolivet's latest release of Pouilly-Fumé hits with the scent of stone striking stone. It's a tense, green wine that opens to a rich flintiness, a liquid evocation of minerals. Notes of citrus oil and roses develop as the wine sits open. Delicious if you decant it now, it's also suited to aging for several years.





GRAPE COLLECTIVE

Let's talk about creativity in winemaking. Do you consider yourself an artist with your medium being the making of wine?

"I consider that I do the winemaking the same way I am in life, with instinct, taking a little bit of risk to be different. I am personally extremely inspired with everything I feel and see around me."



Your wines are on the lists of several restaurants all around the world, many of them Michelin-starred. How were you able to achieve that in a relatively short amount of time?

"Listing Jolivet wines in the best restaurants was a marketing strategy to get a position and recognition in Loire Valley wines and Sauvignon Blanc in general. I tried to meet many star Michelin chefs and asked our sales team and importers to convince the sommeliers of best restaurants to list Jolivet wines. I also personally love natural and fresh food like all the members of the Jolivet family, including not only my father and grandfather but all my kids. Having my wines in the best restaurants all over the world is not only business, it's a real pleasure."

What do you like to drink when you're not drinking your own wines?

"I don't drink hard alcohol. I love the finesse of Pinot Noir and Chardonnay from Burgundy. I also enjoy Cote Rôtie and Syrah from Rhône Valley which gives so much energy. A great Champagne, especially a Blanc de Blancs is always the best idea to start a dinner or to celebrate an event. As you can see I like French wines."

Is there anything else important that was not covered that we should know about your wines?

"My wines express the fruits with a great integration of acidity. Drinking them gives you pleasure with no feeling of alcohol. They are extremely natural and drinkable."

Lisa Denning

GRAPE COLLECTIVE

Lisa Denning: What is your philosophy and style of winemaking?

Pascal Jolivet: *"I started winemaking doing the opposite of what I was supposed to do, using no sulphur or a very low level before fermentation and no enzymes to clarify the juice, and no additional cultured yeast to activate the fermentation. I shared this philosophy with our first winemaker Jean Luc Soty and, more recently, with our current winemaker Valentina Buoso who researched and studied indigenous yeasts before joining the company in 2013. The idea was all about common sense in opposition with the new technical vinification in the 1990s. We use mechanical intervention with cold temperatures instead of chemical intervention to keep the juices very natural."*



White wines from both Sancerre and Pouilly Fumé are made from 100% Sauvignon Blanc. What are the overall differences between your wines made from these two appellations?

"Our Sancerre is in majority coming from Chalky soil, about 50%, giving the wines body, creaminess and a citrus taste. Our Pouilly Fumé, grown in 50% flint (Silex) has more minerality and grapefruit aromas."

Your vineyards are farmed organically and biodynamically. Can you tell us a bit more about it and how these approaches to winemaking contribute to the authenticity of your wines?

"After having this natural philosophy of winemaking during more than 20 years, it was logical to think about organic viticulture. We did experiment with the first Sancerre wine "Sauvage" in 2006 and it was a revelation and we decided to go further with no filtration. In 2016, we decided to move to 100% organic vineyard asking the Dauny family, pioneers of organic viticulture in Sancerre 50 years ago, to take care of our 50 hectares in Sancerre and Pouilly-Fumé."

*February 2018
Lisa Denning*

PASCAL JOLIVET ON USING INSTINCTS TO MAKE WINE



Pascal Jolivet's family has been in the wine business throughout the Loire Valley since the early 1900s but their name was never on a label as the producer until Pascal, the third generation, started the 'Pascal Jolivet' brand in 1987, with the first released vintage in 1991.

The desire to create pure, terroir-driven wines through biodynamic and organic farming and a philosophy of using low-intervention winemaking techniques makes Pascal a pioneer of natural winemaking in Sancerre and Pouilly-Fumé. Only a few years after his first wines were released, the white 1995 Sancerre was included in the prestigious annual list of the Wine Spectator Magazine's Top 100 wines. Today, open the wine list of any Michelin-starred restaurant in Paris or around the world and chances are you will find one of his wines on it.

Grape Collective caught up with Pascal by email to talk about his process of creating some of the most respected Sancerre and Pouilly-Fumé wines

Wine Spectator

www.winespectator.com

February 2018
James Molesworth

91 pts

Sancerre Blanc

"Le Grand Chemarin"
2015

Shows the plump profile of the vintage, with gooseberry gelée, lemon curd and paraffin notes, though a lively thyme accent and juicy acidity make their presence felt on the finish, keeping this honest.



Wine Spectator

www.winespectator.com

February 2018
James Molesworth

91 pts

Sancerre Blanc "Le Roc" 2015

On the slightly plump side, with lemon curd and gooseberry gelée notes lined with light verbena and smoke accents. Zip shows up through the finish.



Wine Spectator

www.winespectator.com

February 2018
James Molesworth

91 pts

Sancerre Blanc "La Côte" 2015

Vibrant, with gooseberry, lemon peel and honeysuckle notes backed by a racy, mouthwatering, thyme-accented finish.



Wine Spectator

www.winespectator.com

February 2018
James Molesworth

92 pts

Sancerre Blanc "Le Chêne Marchand" 2016

An invigoratingly fresh, chiseled style, offering piercing lime and flint notes laced with a whiff of smoke. The steely finish has lovely cut. Long and mouthwatering, with the textbook profile of the vintage.



Wine Spectator

www.winespectator.com

February 2018
James Molesworth

92_{pts}

Pouilly Fumé « Les Terres Blanches » 2016.

A real rapier, with flint, chive and thyme notes that ripple along, flecked with sel gris and chalk accents along the way. Long and very precise. Needs a little time to unwind.





January 2018
James Molesworth

90 pts

Sancerre Blanc « Signature » 2016.

Tangy, with a mix of thyme and lime pith leading the way, backed by gooseberry and flint notes through the finish. Drink now. From France.

Why It's a Good Restaurant Choice: Sauvignon Blanc and warm weather is a perfect vacation pairing. For some of the best Old World Sauvignon Blancs, look to France's Loire Valley, where subtler fruit profiles, herbaceous aromas and minerality are prized.

Pascal Jolivet, founded in 1987, has mastered the production of world-class Sauvignon Blancs, with over 200 acres of vines sprawled across the appellations of Sancerre and Pouilly-Fumé. The grapes sourced for this wine were grown on a combination of silex, limestone and flint soils located at altitudes up to 1,300 feet. The soaring, tangy acidity makes this wine an ideal companion for seafood, try it with snapper, lobster or oysters.

