

THE SOURCE

CAROLE KOHLER - JARDINS DE FLEURY

LOIRE VALLEY



2023 CABERNET FRANC, 'JARDINS'

PRODUCER OVERVIEW

On the historic 15th-century Fleury estate, the humble and spirited Carole Kohler crafts organic, and biodynamic, no-sulfite-added Chenin Blanc on schists of the Massif Armorican and Cabernet Franc on Jurassic Tourcien limestone of the Paris Basin. A former chemist turned vigneronne, she and her husband, architect and hobby historian Brice Kohler, revived its historic connection to viticulture in Thouars, on the southern frontier of Anjou, where vineyards had nearly vanished after shifting appellation laws with the creation of the European Union. A self-contained world, Fleury is a haven of ancient forests where biodiversity thrives, untainted by neighboring agriculture. Carole's light-handed approach yields wines that channel the voice of the land, rewriting the history of this once-forgotten terroir. And with wines like these, it's only a matter of time before others follow.

VINEYARD DETAILS

Jardin is 100% Cabernet Franc from a single 0.5-hectare parcel, planted in 2016 at an altitude of 80-90 m on a mild west-facing slope on hard, blue-gray marl and clayey Toarcian limestone bedrock, with a topsoil ranging from 20-80 cm in depth, composed of silt, clay, sand, flint, and limestone rock.

CELLAR NOTES

2022 Jardin was destemmed and naturally fermented in 50 hl steel tanks for 7 days of infusion fermentation at 25°C max, prior to pressing. Aged for 8 months in Tava clay amphoras and concrete eggs before bottling, with no added sulfites at any time and without fining or filtration.

