



JEAN-FRANÇOIS GANEVAT

Country: France

Region: Jura

Appellation(s): Côtes du Jura

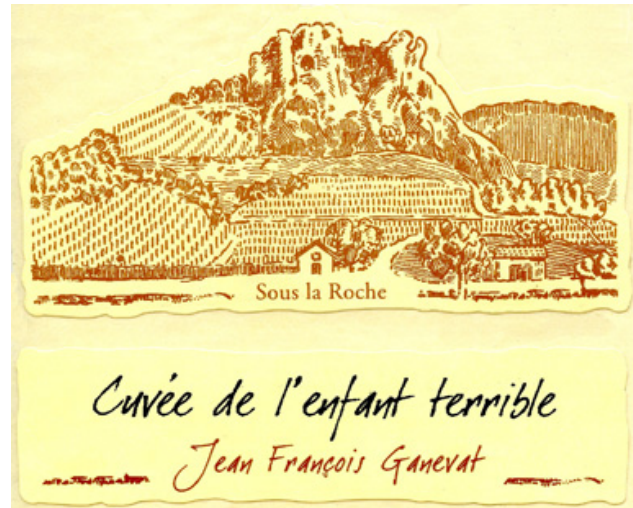
Producer: Jean-François Ganevat

Founded: 1650

Annual Production: 1,700 cases

Farming: Biodynamic (practicing)

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 de Rotalier (just south of Lons-le-Saunier), Jean-François Ganevat is making wine with the inspired magic of an alchemist. Jean-François Ganevat—known as Fanfan—is making wine with the inspired magic of an alchemist. His wines occupy the better part of the hamlet, filling picturesque country cottages with barrels and barrels of his diverse, yet traditional creations. 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. Today, he is joined by his sister, Anne. With only eight and a half hectares under vine, the family has 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*. 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; his wines are entirely otherworldly.



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 Blanc “Antide”	Savagnin	80 years	Marl	7 ha total
Côtes du Jura Pinot Noir “Grands Teppes”	Pinot Noir	Planted in 1977, 1990	Clay, Limestone	
Côtes du Jura “Cuvée de Garde”	50% Chardonnay, 50% Savagnin	50 Years Average	Marl	
Côtes du Jura “Julien en Billat—L’Enfant Terrible du Sud”	40% Pinot Noir, 30% Poulsard, 30% Trousseau	Planted in 1959, 1990, 2000	Schist, white and gray marls, pebbles	
Côtes du Jura “Julien en Billat”	Pinot Noir	Planted in 1977, 1990	Clay and Limestone	
Côtes du Jura “Les Terrasses de Chalandigna”	Savagnin	Planted in 1977	Clay, Marl	
Côtes du Jura “La Cuvée du Pépé”	Chardonnay	70 years	Marl	
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 Florine”	Chardonnay	Planted in 1996	Limestone	
Côtes du Jura “Cuvée Marguerite”	Chardonnay	Planted in 1902	N/A	
Côtes du Jura “Chamois du Paradis”	Chardonnay	Planted in 1949	Red-marl, Gravel/Limestone	
Côtes du Jura “Cuvée Oregane”	50% Chardonnay, 50% Savagnin	Planted in 1973 and 1977	Blue Marl, White Marl	
Côtes du Jura “Les Vignes de Mon Père”	Savagnin	Planted in 1930	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	
Côtes du Jura “Marnes Bleues”	Savagnin	Planted in 1933	Blue Marl	
Côtes du Jura “Cuvée de l’Enfant Terrible”	Poulsard	Planted in 1959	White and gray marls	



JEAN-FRANÇOIS GANEVAT (continued)

Côtes du Jura "Plein Sud"	Trousseau	Planted in 2000	Gray marl, pebbles	7 ha total
Côtes du Jura "Cuvée Julien"	Pinot Noir	Planted in 1977	Clay and Limestone	
Côtes du Jura "En Billat"	Pinot Noir	Planted in 1990	Schist and 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 "Cuvée Prestige"	Savagnin	Planted in 1977	Clay, Marl	
Côtes du Jura Poulsard "Vieilles Vignes"	Poulsard	50 years		
Côtes du Jura Chardonnay "Les Survivants"	Chardonnay	N/A	N/A	
Côtes du Jura Savagnin "Les Rescapés"	Savagnin	N/A	N/A	
Côtes du Jura Chardonnay "Les Dévoilés"	Chardonnay	N/A	N/A	

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

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:

- Whole-cluster fermentation
- Reds aged in Burgundian barrels for one year before bottling



JEAN-FRANÇOIS GANEVAT (continued)

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
- Blended in 2003, aged in barrel for 8 years before bottling

Côtes du Jura “Cuvée Prestige”:

- Made in an oxidative style, wine remains *sous voile* for 48 months in *demi-muid*

Côtes du Jura Blanc “Antide”:

- Aged 30 months in *foudre*

Côtes du Jura “Les Terrasses de Chalandigna”:

- Made in an oxidative style, wine remains *sous voile* for 48 months in *demi-muid*

Côtes du Jura Chardonnay “La Cuvée du Pépe”:

- Aged 13 years *sous voile* in oak barrels

Côtes du Jura “Les Gryphées Vieilles Vignes”

Côtes du Jura “Cuvée Florine”

Côtes du Jura “Les Chalasses Vieilles Vignes”

Côtes du Jura “Les Grands Teppes Vieilles Vignes”

Côtes du Jura “Les Chalasses Marnes Bleues”:

- Aged 3 years in oak barrels

La Combe/Vin Jaune:

- Aged 10 years in oak barrels



JEAN-FRANÇOIS GANEVAT (continued)

Côtes du Jura Poulsard "Vieilles Vignes":

- Aged 24 months in barrel

Côtes du Jura Chardonnay "Les Survivants":

- Aged 3 years in demi-muid

Côtes du Jura Savagnin "Les Rescapés":

- Aged 3 years in demi-muid

Côtes du Jura Chardonnay "Les Dévoilés":

- 7 years in barrel, sous-voile

ANNE & JEAN-FRANÇOIS GANEVAT

After consecutive vintages of losing large portions of his harvest, Jean-François was forced to innovate to make more wine. In partnership with his sister Anne, he went to friends in Alsace, Beaujolais, and Savoie to source more fruit. Anne and Jean-François even went so far as to purchase vines in the Beaujolais. Each Vin de France cuvée is a blend of estate fruit from the Jura and purchased (or estate) fruit from another region, thus allowing Jean-François to apply his savoir-faire in winemaking with indigenous grape varieties from the Jura to create a new and unique line of wines. All of the vineyards contributing to this project are farmed organically.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Arbois Chardonnay "La Flandre"***	Chardonnay	50 years	Clay, Limestone	N/A
Vin de France Rouge "J'en Veux Encore"***	Varies by vintage, see below	N/A	N/A	N/A
Vin de France Rouge "Le Jaja du Ben"***	Varies by vintage, see below	N/A	N/A	N/A
Vin de France Rouge "Madelon"***	50% to 60% Gamay from Morgon 40% to 50% Indigenous Jura Varieties	60-80 years	Granite, marl, limestone	N/A
Vin de France Rouge "De Toute Beauté"***	50% Gamay from Fleurie, Syrah from Côte Rôtie, Mondeuse from Savoie, Pinot Noir d'Alsace	60-80 years	Granite, marl, limestone	N/A



ANNE & JEAN-FRANÇOIS GANEVAT (continued)

Vin de Table Blanc "L'ailleurs"***	Pinot Auxerrois, l'Enfariné, Savagnin Vert	N/A	Granite, marl, limestone	N/A
Crémant du Jura**	Chardonnay	N/A	Clay, limestone	N/A
Côtes du Jura Blanc "Le Montceau"***	Chardonnay	N/A	Marl	N/A
Côtes du Jura Blanc "Cuvée de Garde"***	50% Chardonnay, 50% Savagnin	N/A	Marl	N/A
Vin de France Rouge "P'tiot Roukin"***	Varies by vintage, see below	N/A	N/A	N/A
Vin de France Rouge "Y'a bon the Canon"***	50% Gamay and 50% old indigenous varieties from the Jura	40 years	Marl, Decomposed granite	N/A
Vin de France Rouge "Seau-trou Les Corvées"***	Trousseau	Gray marl, Limestone	Gray marl, Limestone	N/A
Vin de France Blanc "L'Apéro"***	70% Muscat and 30% Chardonnay	40 years	Marl, Clay, Schist	N/A
Arbois Vin Jaune**	Savagnin	Gray marl, Limestone	50-70 years	N/A
Côtes du Jura Blanc "La Pelerine"***	Chardonnay	60 years	Gray marl	N/A
Côtes du Jura Blanc "La Gravière"***	Chardonnay	60 years	Gray marl	N/A
Côtes du Jura Blanc "Champs poids"***	Chardonnay	Planted in 1986	Bajocian Limestone	N/A
Côtes du Jura Blanc "Les Cèdres"***	Chardonnay	80 years	Limestone, Marl	N/A
Vin de France Blanc "La Zaune à Dédée"	80% Gewurztraminer, 20% Savagnin	N/A	N/A	N/A
Vin de France Rouge "Les Dentelles"***	50% Syrah, 50% Grenache	40 years	Limestone, Clay	N/A
Vin de France Blanc "Kopine"***	50% Chardonnay, 50% Aligoté	50 years	Marl, Limestone	N/A
Vin de France Blanc "Le sa vient d'où"***	35% Savagnin from Château Chalon, 40% Savagnin, 25% Viognier, Picpoul, Grenache Blanc, Clairette, Riesling	40-80 years	Granite, Limestone	N/A
Arbois Savagnin "Schiste"***	Savagnin	40 years	Blue Marl, Clay, Limestone	N/A



ANNE & JEAN-FRANÇOIS GANEVAT (continued)

Arbois Savagnin "Petit Curoulet"***	Savagnin	80 years	Gravel, marl	N/A
Pétillant-Naturel Rosé "Mon Luc"***	90% Pinot Gris d'Alsace, 10% Poulsard	50 years average (Pinot Gris), Planted in 1959 (Poulsard)	Rocky, Sandy, Pink Sandstone (Pinot Gris), Liassic Marl (Poulsard)	.6 ha (Pinot Gris), .25 ha (Poulsard)
Vin de France Rouge "Le Jaja du Fred"***	Pinot Noir	N/A	N/A	N/A
Vin de France Rouge "Rota Gamète"***	Gamay, indigenous Jura varieties	N/A	N/A	N/A
Côtes du Jura Poulsard "Les Chonchons"	Poulsard	Gray Marl	N/A	N/A
Vin de France Blanc "Kopin"***	Chardonnay, Savagnin, Riesling	N/A	N/A	N/A
Vin de Table Blanc "Victor de la Combe"***	Chardonnay	N/A	Limestone, marl	N/A
Côtes du Jura Blanc "Fortbeau"***	Chardonnay	N/A	Marl	N/A
Vin de France Pétillant "La Bubulle à Jeannot"	Gamay, Poulsard	N/A	N/A	N/A
Vin de France Blanc Pétillant "Rott'Fall'R"***	Riesling	N/A	N/A	N/A
Côtes du Jura Pinot Noir "Les Chonchons"***	Pinot Noir	N/A	Gray marl, trias	N/A
Vin de France Rouge "La Croix des Batailles"***	Gamay, Chardonnay	N/A	Granite	N/A
Arbois Trousseau "Les Corvées"***	Trousseau	N/A	Gravel, marl	N/A
Côtes du Jura Chardonnay "Les Miraculés"***	Chardonnay	N/A	N/A	N/A
Côtes du Jura Savagnin "Les Résistants"***	Savagnin	N/A	N/A	N/A
Arbois Chardonnay "Arces"***	Chardonnay	40 years	Limestone, marl	N/A

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



ANNE & JEAN-FRANÇOIS GANEVAT (continued)

VITICULTURE / VINIFICATION

Vin de France *Rouge* “J’en Veux Encore”:

- Aged 10 months in conical wood tank
- 2016 vintage: 70% Gamay, 30% Trousseau, planted in 1900
- 2017, 2018 vintage: 50% Pinot Noir, 50% Pinot Gris, 70 years, clay, limestone

Vin de France *Rouge* “Le Jaja du Ben”:

- Aged 9 months in conical wood tank
- 2016 vintage: 50-60% Gamay from Beaujolais, 40-50% indigenous Jura varieties, 80 years, granite, marl
- 2017 vintage: 60% Gamay, 40% Grenache, 60 years, granite, clay, limestone

Vin de France *Rouge* “Madelon”:

- Aged 10 months in *foudre*

Vin de France *Rouge* “De Toute Beauté”:

- Aged 10 months in *foudre*

Vin de Table *Blanc* “L’ailleurs”:

- Short maceration, aged 12 months in *foudre*
- 2016 blend and soil type: 70% Riesling and 30% Savagnin; Marl, clay, schist
- 2015 blend and soil type: Pinot Auxerrois, l’Enfariné, Savagnin vert; Granite, marl, limestone

Crémant du Jura:

- Aged 4 years *sur lattes*
- No dosage

Côtes du Jura *Blanc* “Le Montceau”:

- Aged 12 months in *demi-muid*

Côtes du Jura *Blanc* “Cuvée de Garde”:

- Aged in 228L oak barrels for 4 years

Vin de France *Rouge* “P’tiot Roukin”:

- Semi-carbonic maceration for 10 months in conical wood tank
- 2016 vintage: Pinot Noir, Poulsard, and Trousseau, 70 years, marl, limestone
- 2017 vintage: 40% Gamay, 60% Pinot Noir, Poulsard, Trousseau, 80 years



ANNE & JEAN-FRANÇOIS GANEVAT (continued)

Vin de France *Rouge* “Y’a bon the Canon”:

- Aged 10 months in conical wood tank

Vin de France *Rouge* “Seau-trou Les Corvées”:

- Southwest exposition
- Aged 12 months in *foudre*

Vin de France *Blanc* “L’Apéro”:

- Short maceration, aged 12 months in *foudre*

Côtes du Jura *Blanc* “La Pelerine”:

- Aged 30 months on fine lees in *barrisques*

Côtes du Jura *Blanc* “La Gravière”:

- Aged 30 months on fine lees in *foudre*

Côtes du Jura *Blanc* “Champs poids”:

- Aged 30 months on fine lees in *foudre*

Vin de France *Blanc* “La Zaune à Dédée”:

- Gewurztraminer is skin-macerated
- Savagnin is vinified *sous-voile* and aged in 250-L oak barrels for 7 years

Vin de France *Rouge* “Les Dentelles”:

- Aged 1 year in amphora

Vin de Table *Blanc* “Kopine”:

- A blend of two vintages
- 2016 Chardonnay, aged 2 years in barrel
- 2017 Aligoté, aged 1 year in barrel

Vin de Table *Blanc* “Le sa vient d’où”:

- A blend of multiple vintages: 2015, 2016, 2017
- Partly aged in barrel, partly macerated, partly *sous-voile*

Arbois Chardonnay “La Flandre”:

- Aged 2 years in *foudre*

Arbois Savagnin “Schiste”:

- Aged 18 months in barrel



ANNE & JEAN-FRANÇOIS GANEVAT (continued)

Arbois Savagnin “Petit Curoulet”:

- Aged 2 years in barrel

Pétillant-Naturel Rosé “Mon Luc”**:

- Aged one year in foudre
- Bottled before the end of fermentation to preserve *pétillance*

Vin de France Rouge “Le Jaja du Fred”:

- Pinot Noir from Burgundy
- Aged one year in barrel

Vin de France Rouge “Rota Gamète”:

- Aged one year in *foudre*

Côtes du Jura Poulsard “Les Chonchons”:

- Aged one year

Vin de France Blanc “Kopin”:

- Chardonnay from Burgundy, Savagnin from Jura, Riesling from Alsace
- Aged in *demi-muids*
- Current bottling is a combination of 2017 and 2018 vintages

Vin de Table Blanc “Victor de la Combe”:

- Chardonnay from the Mâcon
- Aged 2 years in *foudre* on fine lees

Côtes du Jura Blanc “Les Cèdres”:

- Aged 3 years on fine lees in 350-L barrels

Côtes du Jura Blanc “Fortbleau”:

- Aged 3 years on fine lees in *foudre*

Vin de France Pétillant “La Bubulle à Jeannot”:

- A pétillant naturel, partial fermentation in bottle

Vin de Table Blanc “Roti’Fall’R”:

- Riesling from Alsace
- A pétillant naturel, partial fermentation in bottle

Côtes du Jura Pinot Noir “Les Chonchons”**:

- Aged one year in wooden vats



KERMIT LYNCH *WINE MERCHANT*

ANNE & JEAN-FRANÇOIS GANEVAT (continued)

Arbois Trousseau "Les Corvées":**

- Aged one year in wooden vats

Côtes du Jura Chardonnay "Les Miraculés":**

- Aged 3 years in demi-muid

Côtes du Jura Savagnin "Les Résistants":**

- Aged 3 years in demi-muid

Arbois Chardonnay "Arces":**

- Aged 2 years in wooden vats