



1215 Wine Bar & Coffee Lab

Jean-Pierre Robinot, "Fetembulles" 2022

Varietal:

Chenin Blanc

Region:

Loire Valley, France

Farming:

Practicing Organic

Soil Type:

Red Clay, Flint

Fermentation:

Stainless Steel

Dry/Sweet:

Dry

Body:

3/5

Acid:

4/5

Tannin:

0/5

ABOUT THE WINE

We're so privileged to be able to bring you as many iconic wine producers as we can, and over the last few weeks we've been so stoked to have gotten access to the wines of Jean-Pierre Robinot. It's the first time his wines have been available in Ohio, and of course they're highly allocated and sought after so to be able to secure it for you made our month!

"Jean-Pierre first discovered his love of wine when he was 22 years old with a bottle of Cheval Blanc 1964 and from that moment on he became incredibly passionate, even obsessive about wine. In the late 1980s, Jean-Pierre met Jules Chauvet and Marcel Lapiere which offered him a moment of wine revelation. Soon after, he opened L'Ange Vin, which became one of Paris' first natural wine bars. He then went on to create the magazine "Le Rouge et Blanc" with critic Michel Bettane in his early 30's. "Le Rouge et Blanc" has become an internationally renowned, "bible" of information on natural wine growers in France. After 12 years of running the wine bar and the magazine, Jean-Pierre decided that the only way to truly understand natural wine was to begin making it himself. In 2001, he started his own winery in Chahaignes, his native village in the Loire. At the time he was still running his wine bar in Paris, so the wine could only be made during rare free moments where he would sip between Paris and the Loire on the train. His early creation, "Cuvée TGV", is jokingly named after the high speed train he took during this time. After this first vintage, Jean-Pierre made the decision to close the restaurant and move his family to Chahaignes. He quickly began to acquire plots of land surrounding his home and planting vines of Pineau d'Aunis, Chenin Blanc and Gamay. He also owns and rents five different cellars that are carved into the hills around his winery, each containing dozens of barrels in various states of fermentation. Robinot's wine can take a long time to ferment, generally 2 to 4 years, but often even more. He believes in letting wines stay in their old oak barrels until fermentation is complete. Robinot operates under a "no rush" mentality and is fascinated by the changes the wines go through during this time. To the outsider Robinot's process may seem like total chaos, but he is certainly the master of chaos knowing exact information about every barrel and bottle. Adding to the confusion, the labels on each wine are changed every year. The labels are frequently his or his daughter's paintings or manipulated photographs, and are always identifiable as Robinot's." - Zev Rovine Selections, Importer

This sparkling Chenin is complex, refreshing and absolutely delicious. Plus, having a sparkling around the holidays is kind of a must! This wine is very versatile at the dinner table but is also great on its own! We hope you enjoy it as much as us!

Bright and fizzy with flavors of grapefruit, peach, and lemon, with a dry but honied finish.

