

JEAN PASCAL AUBRON

Owner: Jean-Pascal Aubron
 Farming Practices: Organic, Sustainable, Vegan

At Jean Aubron, a domaine in Vallet, outside of Nantes, near the Atlantic Coast, Jean-Pascal Aubron—a fourth generation vigneron—strives to make bone-dry wines like Muscadet, Folle Blanche and Sauvignon Blanc. And though the appellation allows for all Muscadet Sur Lie wines to contain 3 grams of residual sugar, and for all others to contain 5 grams, Jean-Pascal first and foremost pushes his fermentations to the end, to yield wines with zero residual sugar that are dry and crisp with high acidity, and suitable for aging. He is also firm in his belief that barely a minimal amount of SO2 is needed to keep his wines alive. Coming from a family that has worked to maintain and grow its presence in Loire, Jean-Pascal's great grandfather worked as a vigneron in 1875, when the family's holdings were at 11ha. Since 1983, Pascal has brought the domaine's holdings up to 84 ha., including 35 ha. of the acclaimed Clos de l'Audigere, which sits on gabbro soil, a form of ancient volcanic rock that allows the vines to dig deep, picking up nutritional components along the way. By purchasing only smaller vineyards that are directly connected to his current vineyards, Pascal could keep the fruit as close to the winery as possible, to maintain its freshness, by avoiding sun contact and bruising, and to keep the grapes cool so that the wine is at its clearest after its been racked from its lees. To maintain this practice, no vineyard is located more than 15km from the winery. In 2000, Pascal began employing sustainable practices in the vineyard, practicing lutte raisonnée and avoiding chemical usage. Then two years later, Pascal began letting cover-crop grass grow between his rows to help fight mildew, which is a persistent issue, due to their proximity to the Atlantic Ocean. Currently, Pascal is experimenting organic farming, by working with a 5ha parcel, from the 35ha of Grand Fief de l'Audigere.



2019 Folle Blanche Sur Lie

100% Folle Blanche. Folle Blanche is a native varietal to the western Loire. The grapes for this wine are grown outside of Nantes, near the Atlantic, benefitting from the seaside air as well as the gravelly soils typical of the region. Crisp and bright as the sun, this offers notes of lime zest and limestone, white flowers, and a suggestion of ocean breeze. Crisp and bright as the sun, with notes of lime zest and limestone, white flowers and a bit of beachy salinity. Definitely a Patio Pounder! **Sustainable!**



2021/2022 Muscadet Sèvre et Maine Sur Lie Cuvée Élégance

100% Melon de Bourgogne. The grapes for this wine are grown on a type of crumbly granite known as Gabbro, allowing their roots to go deep underground. The wine starts the fermentation in stainless steel, then is transferred to glass-lined underground tanks for 6-10 months to sit on its lees. Lovely, flowery and briny wine, a true showcase of its terroir. Lemon, lime, white flowers and salty notes of the sea vie for your attention, with an intense mineral mouthfeel and striking acidity that balances everything on the palate. **Sustainable!**

92 Points - Wine Enthusiast



2022 Sauvignon Blanc Vieilles Vignes

100% Sauvignon Blanc. This gorgeous Sauvignon Blanc comes from 40+ year old vines grown on gabbro and volcanic soils, fermented in stainless, unfined, lightly filtered and lightly sulfured. The result is mouth-wateringly refreshing and easy to drink. **Sustainable!**



NV Les Bulles Pet Nat

100% Melon de Bourgogne This is Jean Pascal's first attempt at a pet 'nat, made from old-vine Melon grapes grown on gabbro soils. Fermentation starts naturally, then finishes in bottle. The wine is gently sparkling, with refreshingly bright notes of soft lemon and crisp minerals. Fun in a bottle, and crown capped to boot.

Organic & Vegan!



2022 Melon de Bourgogne 'Contact!'

100% Melon Blanc. 7 days skin-contact. Jean-Pascal's first foray into the world of orange wines is a crisp, mineral-driven wine. His old-vine Melon Blanc sees 14 days on the skins, is native yeast fermented, unfined and lightly filtered, with no SO2 added. The result is a refreshing, lightly ambered colored liquid that offers smoky, earthy orange zest and peach notes, backed by wet stones and a long, mouthwatering finish.