

# MARY TAYLOR WINE



35% Gamay, 35% Cot, and 30% Pinot Noir. Originally founded in 1960, Domaine Jourdain has been run since 1990 by Sophie Siadou and her partner Francis Jourdain.

Together, they sustainably farm approximately thirty hectares of vines. Reflecting her holistic approach to the ecosystem of the vineyard and her careful attention to the nuances of

**Sustainably Farmed** her terroir, this wine fermented using only ambient yeast and spent 18 months on lees in neutral barrels. The archetypal "country wine."

**VALENÇAY** Certified sustainable farming with biodynamic applications.

Think outside the grape

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