

FABIEN JOUVES



Born into a family that has a long history of winemaking, Jouves originally intended to break ranks and become a doctor. That was before his parents, who made wine but sold it off in bulk, were about to pull the plug as the effort was too costly. Instead of pursuing medicine, he enrolled in the prestigious Ecole du Vin de Bordeaux and made a two and a half hour trek to Cahors to help his parents out on weekends.

Upon graduating he began the arduous process of converting all 22 hectares (50 acres) to conform to organic and biodynamic standards in 2004. His first vintage was in 2006 and 2012 marked Mas de Perié's first vintage as a certified organic and biodynamic producer.

All of his fruit is harvested by hand and the wines are vinified separately with natural yeast. A combination of stainless steel, concrete and barrel fermentation is used, depending on the cuvee. The wines are aged on the lees for up to 24 months. Little to no sulfur is added and the wines are bottled unfinned and unfiltered.

REGION

Located in the Causses, (literally meaning limestone plateaus), Jouves' land sits atop the hills of Quercy at over 360 meters. In addition to his family's holdings, he has now purchased two other pieces of property. The daytime temperatures during the growing season are warm but at night they dip to almost freezing, helping the grapes maintain a good balance of fruit and acid. Fortunate enough to have a range of soil types to work with, Jouves has been able to realize his dream and make distinct, authentic wines.

WINES

Cahors AOC Malbec