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Cream Wine Company is thrilled to introduce the properties of *Jon-David Headrick Selections*. When we asked Jon-David contribute the ‘kick off text’, he wrote:

“Standing in a rocky, chalk-covered vineyard in Sancerre a few years ago, I listened as a wine-grower friend talked about the current state of wine. “Fruit in a wine is easy”, he said. “Purity is elusive. Purity comes from the struggle of the vine through the rocks it is planted on, the fight against every other plant in the vineyard vying for the same water and nutrients, and no interference from man. Leave fruit for beginners. You should look for purity.”

As an American who was also wine drinker, it took some time for this concept to sink in. We are used to drinking wine that is described by writers as “gobs of juicy raspberry fruit” or “dense spicy blackberry”. These appeal to our opulent, hedonistic side. But after a while, I wanted something more and started seeking out wines that matched the description of my winemaker friend. What I found was that this is more easily achieved in areas where the vine has to struggle with climatic conditions that are not ideal (less sun, for starters) and made by people who allow the vine to grow naturally with little or no intervention. In creating this portfolio, I was looking for these kinds of wines, and I found them planted on a massive swath of chalk and slate that runs from the Atlantic ocean through the Loire river valley and into Champagne. I call this rocky band that stretches for about 600 kilometers “**The Chalk Line**”.

Started in 2003, my portfolio of small wineries from Northern France focuses on this chalk line and currently includes 15 properties from the Loire and 5 growers from Champagne. In Champagne, I work only with growers, never negociants. I’m only interested in people who grow and bottle their own wines. This approach allows for more place specificity. The purity that I mentioned earlier is completely obliterated by blending various parcels from vastly different winegrowing areas, so I look for growers who vinify and bottle by parcel and who use extremely low dosages. Many of the Champagnes I work with have no dosage added (called in French “Brut Zero”). No dosage simply means that you taste only what is in the vineyard.



In the Loire, I have taken a **Burgundian approach** and am assembling a portfolio that represents a comprehensive look at the valley, not just the known categories such as Sancerre and Muscadet. Growing regions such as the Fiefs Vendéens and Jasnieres, seldom seen here in the United States, figure prominently in my book. With Chenin Blanc, in particular, I have sought out examples of the varietal planted on a variety of soil types from chalk, slate, sand, gravel, silex, etc. in an attempt to show what an amazing varietal the grape is. The same grape, harvested in the same vintage, tastes completely different depending on what side of the river it is on.

The properties with which I work are consumed with making “**true**” wines, wines which are true to where they come from, true to the earth, and true to the winemaker’s obsession with quality. The wines are harvested by hand and the grapes are grown according to either organic or biodynamic practices. Many of the properties are certified organic or biodynamic. All are leaders in their appellations and harvest lower yields than their neighbors to ensure a premium product. Above anything else, they are farmers, and they understand that wine is made in the vineyard, not the winery. In selecting properties for the portfolio, **I seek purity first**, eschewing heavy-handed usage of oak and opting instead for wines of excellent ripeness, minerality, and above all, balance. The presence of balanced acidity is absolutely crucial in my view to world-class wine, and I’m not afraid to represent wines that have startling acidity if there is fruit to support it.”

~Jon David Headrick

Currently Jon-David represents growers in the Loire appellations of Muscadet Sèvre et Maine, Fiefs Vendéen, Anjou, Coteaux du Layon (including Bonnes Blanches), Savennières, Chinon, Bourgueil, St. Nicolas de Bourgueil, Vouvray, and Quincy. The company also works with one property in the Cotes du Luberon and is beginning to import grower Champagnes.



The goal of Jon-David Headrick Selections is to be able to present the most complete, comprehensive, and quality-oriented portfolio from the Loire Valley that is imported into the United States. With both Chenin Blanc and Cabernet Franc, the company seeks to present a Burgundian approach to terroir, offering both varietals from various soils and exposures from along the riverside. The company prefers to work with young growers who are using more progressive techniques with older vines and gives preference to organic and biodynamic farming. More than half of the properties in the portfolio are organic and all are harvested by hand in small baskets with no acidification, no chaptalization and only the use of indigenous yeasts.

LOIRE VALLEY



Domaine Benedicte de Rycke (Jasnieres) The most northern of all of the Loire appellations, Jasnieres is located about an hour northwest of Vouvray. One of the oldest AOC's in France, Jasnieres (pronounced locally as "Johnnyair") is tiny, composed solely of 150 acres of south and southeast facing banks of Chenin Blanc. Only a handful of producers produce wine in the region. Benedicte de Rycke owns only 5 acres (composed of 25 different parcels) of this hillside and fashions high-strung, elegant Chenin in her tiny winery. For lovers of mineral-rich Chenin or Riesling, this is a treat.

2003 Domaine Benedicte de Rycke Jasnieres 'Louise' (6/750ml) List \$144 Net \$132
(pure Chenin Blanc, very rare)



Domaine Damien Laureau (Savennieres) The youngest grower in one of France's smallest (only 140 hectares planted) and most privileged appellations, Damien Laureau cultivates 5 hectares of Chenin Blanc planted on slate and quartz. The AOC is an oasis of rock in the wide plateau of chalk that is the Loire Valley, and the wines pick up this amazing minerality that comes from these rocky vineyards. The Revue de Vin de France called Damien "Undoubtedly, the future star of Savennieres." Dense, rich Chenin Blanc with the structure to age for many years.

2003 Domaine Damien Laureau Savennieres 'Genets' (12/750ml) List \$228 Net \$216
(pure Chenin Blanc, 80% in tank for 18 months, 20% French Oak)

2003 Domaine Damien Laureau Savennieres 'Bel Ouvrage' (12/750ml) List \$276 Net \$264
(single vineyard of old vine Chenin Blanc, French oak for 18 months)



Domaine Saint Nicolas (Fiefs Vendeens) With vineyards just a stone's throw from the Atlantic ocean, the Fiefs Vendeens (Fee-F Von-day-in) is the southernmost of the Loire's wine growing regions, located about an hour south of Nantes (Muscadet). Domaine St. Nicolas, run by the dynamic Thierry Michon, is one of the few certified biodynamic vineyards in the Loire, and is planted to Chenin, Pinot Noir, Gamay, and other varietals planted mostly on pink slate and quartz. These wines are the purest examples of terroir in the portfolio, often expressing the salinity of the nearby sea and the minerality of the slate on which they are planted. True, honest, and delicious wines.

2005 Domaine Saint Nicolas Fiefs Vendeens 'Les Clous' (12/750ml) List \$144 Net \$132
(certified biodynamic, Chenin Blanc & Chardonnay, all tank)

Domaine La Craie (Vouvray) A custom bottling of young vine Chenin Blanc, this Vouvray is grown in one of the warmest parts of the appellation called the "Vallee Coquette". "Craie", which means "chalk" in French, refers to the soft white rock on which most Chenin is planted in Vouvray. Locally this soft chalk is referred to as "tuffeau". This bottling is almost always fashioned in a light, demi-sec style which shows off the floral side of the varietal.

2004 La Craie Vouvray (12/750ml) List \$132 Net \$120
(all stainless steel élevage, hand-harvested Chenin Blanc)



Domaine du Viking (Vouvray) Lionel Gauthier, known to his friends and foes as “the Viking” is as much a “character” as he is a winemaker. A bon vivant who never misses a meal, Lionel is a bit of a misfit in the northernmost village in the Vouvray appellation, Reugny, with his shock of “Viking” blond hair and big build. His winemaking is all about purity and simplicity, with no manipulation. Aged in older chestnut barrels, this Chenin Blanc is almost always created in a style that he refers to as “tendre” (tender), basically a demi-sec with mouthwatering acidity. His older vintages are prime examples of how Chenin Blanc ages.

1990 Domaine Du Viking Vouvray ‘Sec Tendre’ (12/750ml) *List \$264 Net \$240*
(15 months in chestnut, ‘tender’ dry style, all hand-harvested Chenin Blanc)



Domaine Frederic Mabileau (Saint Nicolas de Bourgueil) The AOC of St. Nicolas de Bourgueil sits just next to the more known appellation of Bourgueil in the Touraine region of the Loire valley. Planted exclusively to Cabernet Franc, the village lies on a slight hillside overlooking the Loire. Frederic Mabileau, one of the only winemakers in the village to harvest by hand, harvests much later than other vigneronns to avoid the green, vegetal characteristics that Cabernet Franc is often accused of, especially when harvested before maturity. These wines are luscious, bright reds that show off the potential of this varietal in the north of France.

2004 Domaine Frederic Mabileau St. Nicolas de Bourgueil (12/750ml) *List \$150 Net \$138*
(pure Cabernet Franc, stainless steel)



Domaine des Roches Neuves (Saumur, Saumur-Champigny) One of the brightest stars in French winemaking today, Thierry Germain is making the wine world re-think how it has perceived Cabernet Franc from the Loire. His tiny property is certified biodynamic and his yields (with a green harvest) are a miniscule 15-30 hl/ha, almost a full 40 hl/ha under his neighbors. The vines are vibrant and wild, with tiny berries filled with concentrated fruit and minerality. Consistently producing some of the top Cabernet Franc bottlings in the world, Thierry is also quite known for a small batch, intensely terroir-driven Chenin bottling called “Insolite”.

2004 Domaine Des Roches Neuves Saumur Blanc ‘Insolite’ (12/750ml) *List \$276 Net \$264*
(certified biodynamic, pure Chenin Blanc, 18hl/ ha yields)

2004 Domaine Des Roches Neuves Saumur - Champigny ‘Terres Chaudes’ (12/750ml) *List \$300 Net \$288*
(certified biodynamic, pure Cabernet Franc, 20hl/ ha yields)

Available in September

2005 Domaine Des Roches Neuves Saumur-Champigny (12/750ml) *List \$204 Net \$192*
(certified biodynamic, pure Cabernet Franc, 30hl/ ha yields)

2003 Domaine Des Roches Neuves Saumur-Champigny ‘Marginale’ (12/750ml) *List \$456 Net \$420*
(certified biodynamic, pure Cabernet Franc, 15hl/ ha yields)



Domaine des Huards (Cheverny, Cour-Cheverny) One of the last defenders of the Romorantin grape, Michel Gendrier runs one of the few properties in the Cour-Cheverny appellation. Cour-Cheverny is home to only about 12 winemakers who bottle their own wine and is planted entirely to one grape, Romorantin. Brought originally from Burgundy by Francois Ier, this varietal has been mostly ripped out to make room for Chardonnay and Sauvignon Blanc in the growing neighboring AOC of Cheverny, but it's defenders, including Michel, believe in its unique combination of texture, acidity, and old-Chablis-like aromas. The property is certified biodynamic and uses only indigenous yeasts.

2002 Domaine Des Huards Cour-Cheverny Blanc (12/750ml) List \$160 Net \$150
(certified biodynamic, 100% Romorantin, French Oak)

Available in September

2005 Domaine Des Huards Cheverny Blanc (12/750ml) List \$156 Net \$144
(certified biodynamic, Sauvignon Blanc & Chardonnay, stainless steel)



Jean-Francois Merieau (Touraine) While Touraine is a large region including the appellations of Vouvray, Montlouis, Chinon and many others, it is also an appellation in itself, planted mostly to Sauvignon Blanc, Cabernet Franc, Gamay, and Malbec. Most Touraine is mass-produced, harvested by machine, and of little interest. Jean-Francois Merieau, one of the few artisans to really champion this AOC, believes his organic approach and patience with his wines will help to put these wines on the same level as more prestigious appellations. He is right. His sparkling wine, produced from Chardonnay and Chenin, is aged like Champagne, sur lie, and his Sauvignon Blancs are dense, textured wines that remind one of the Sauvignon Blancs of the Sancerrois.

NV Jean-Francois Merieau Sparkling Brut 'Bulles' (12/750ml) List \$168 Net \$156
(80% Chenin Blanc, 20% Chardonnay, all hand harvested)

Available in September

2004 Jean-Francois Merieau Sauvignon de Touraine (12/750ml) List \$132 Net \$120
(pure Sauvignon Blanc, 9 months in stainless steel, lees stirring)



Domaine Vincent Ogereau (Anjou, Coteaux du Layon, Savennieres) Just south of the Loire river from Savennieres, the area of the Anjou where Vincent Ogereau produces Chenin Blanc is composed of the same dense slate that Savennieres is planted on, giving the wine of this tiny part of the Anjou the same density and minerality. Known as a master of sweet Chenin Blanc, Vincent and his small harvesting crew work the vineyard by hand in several passes, assuring an almost SGN-like yield and helping to produce wines of amazing depth and richness.

2003 Domaine Vincent Ogereau Coteaux du Layon 'Prestige' (12/500ml) List \$240 Net \$228
(single parcel of Chenin Blanc)

Available in September

2004 Domaine Vincent Ogereau Anjou Blanc (12/750ml) List \$204 Net \$192
(pure Chenin Blanc, all hand-harvested, indigenous yeasts)

Domaine Laurent Chatenay (Montlouis)

Available in September

2004 Domaine Laurent Chatenay Montlouis 'La Vallee' (12/750ml) List \$228 Net \$216
(certified biodynamic, unfiltered Chenin Blanc, 18 months in French Oak)



Domaine de La Noblaie (Chinon) Twenty-four year-old Jerome Billard doesn't make your father's Chinon. He worked at Petrus and Dominus, now he stretches the potential of Cabernet Franc in the area. One of the oldest family estates in the Chinon appellation with 22 hectares of holdings on hillside vineyards in Ligre, the hillside has been producing fruit for almost 500 years. The Chinon rouge is a case study in the balance between power and elegance, spice and softness, and fat and acidity. 2002 was his first vintage.

Available in September

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| 2004 Domaine De la Noblaie 'Les Chiens-Chiens' Blanc (12/750ml)
<i>(extremely rare in the appellation, pure Chenin Blanc)</i> | List \$228 | Net \$216 |
| 2003 Domaine De la Noblaie 'Les Chiens-Chiens' (12/750ml)
<i>(all hand harvested, old vine, single parcel Cabernet Franc)</i> | List \$168 | Net \$156 |

GROWER CHAMPAGNE



Champagne Tarlant (Marne) Benoit Tarlant believes that Champagne doesn't need lots of sugar or liqueur added to taste good, and as such, is one of the new wave of young growers in Champagne to bottle with zero dosage, called "Brut Zero" in French. This approach means that the raw material must be pristine as there is nothing added that can mask it. Located just west of Epernay on the right bank of the Marne, Benoit farms his steep hillsides organically, and harvests and vinifies by parcel, unfortunately a rarity in Champagne.

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| NV Tarlant 'Brut Zero' (6/750ml)
<i>(in conversion to organic viticulture, zero gram dosage!)</i> | List \$228 | Net \$204 |
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Champagne Franck Pascal (Marne) One of the leaders of the new revolution in grower Champagne, Franck Pascal owns only 4 hectares of vines in the hills north of the Marne river. As his parcels are completely surrounded by vines controlled by the larger negociants, most of whom use helicopters and huge tractors to spray chemicals on their vines, Franck is forced to buy buffer zones around his vines to keep them in the biodynamic way that he has raised them. One of the great proponents of Pinot Meunier, Franck believes intensely in the varietal and his bottlings are Meunier-heavy beauties of great class and depth.

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| 1999 Franck Pascal Brut 'Prestige' Equilibre (12/750ml)
<i>(in conversion to organic viticulture, 6 gram dosage, all grower fruit)</i> | List \$252 | Net \$240 |
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Champagne Francoise Bedel et Fils (Marne) Francoise rarely calls a vintage. She prefers instead to impress customers with her non-vintage wines, almost all of which actually come from a single year's fruit. No cultured yeast is used and Francoise insists that the wild yeasts present in the vineyard add to the character. Francoise is one of the few growers who grow their own fruit and make their own wine that is exported to the US. In the 90's she began the conversion to organic agriculture realizing she was destroying her vineyards with synthetic products. She prepares her own treatments and remains one of the leaders of this movement in Champagne.

Available in September

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| NV Francoise Bedel et Fils Brut 'Entre Ciel et Terre' (12/750ml)
<i>(certified biodynamic, all 1998 fruit, 8 grams dosage, all grower fruit)</i> | List \$480 | Net \$456 |
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LUBERON



Le Paradou (Cotes du Luberon) Located just east of Apt in the beautiful Luberon hills of Provence, Le Paradou focused on true varietal character, with zero manipulation. The red, white, and rosé are all aged in stainless steel tank with no added wood influence, and the wines are harvested by hand in multiple passes. The white, an aromatic blend of Viognier, Roussanne, and Grenache Blanc, smells and tastes like the floral hills from which it comes.

2004 Le Paradou Cotes du Luberon White (12/750ml) *List \$108* *Net \$96*
(Viognier, Roussane, Grenache Blanc)