



VIGNOBLES JADE

FROM BORDEAUX TO SAINT-EMILION

Presentation file

2022

Summary



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Yesterday, today, tomorrow
And always “Rive droite”

Who Are We? | 03

IN BORDEAUX SINCE 1837

In 1837, Pierre Roux acquired the first acres of vines in Montussan that would give birth, a century later, under the will of Albert Roux and his great-grandson, to the Château La Loubière estate. As a visionary and pugnacious entrepreneur, Albert structured his winery, opted for a cement vat room, and chose natural fertilizers, in particular cow dung, which we use nowadays in biodynamic farming. He developed sales with the “Place de Bordeaux” and created the name La Loubière. In the 1980s, Albert passed the baton to his son-in-law André Teycheney, married to Micheline. In turn, they developed the family estate with passion and tenacity. André wanted to pass on the family heritage. He harvested his last grapes on the tractor at the age of 82.



THE BUSINESS SPIRIT IN THE FAMILY DNA

In 2014, Patrick and Caroline Teycheney decided to take a new turn in their respective careers. Patrick left the operational management of the Colisée Group and Caroline, the luxury industry (Kering) where she worked in fine watchmaking. Both are driven by the desire to be entrepreneurial. If taking over the reins of the family estate is an obvious choice, the ambition to establish themselves in Saint-Emilion and to develop biodynamic grands crus is one of the challenges they have decided to take up together. The other, being to “cultivate the family heritage” at Château La Loubière by developing a varied range of Bordeaux wines. The father and daughter partnership created the wine entity Vignobles Jade and turned the patriarchy on its head: Caroline was to be the president, Patrick the managing director.

RESOLUTELY “RIVE DROITE”

The “Rive droite” of the Gironde has a special character. It has hilly landscapes, a variety of villages and hamlets, numerous wine estates and a wide range of terroirs. This is this diversity of plots that gives these wines their grandeur and complexity. Growing up in such an environment is an opportunity. Choosing to come back with an innovative project and develop potential is a real commitment.

AT SAINT-EMILION SINCE 2015

In 2015, pooling together their personal resources, Caroline and Patrick acquired two properties in the Saint-Emilion Grand Cru appellation: Château Fleur de Lisse and Château L'Etampe. Then in 2018, they acquired a third property with an organic label. These parcels gave rise to the Fontfleurie estate. With 32 hectares, Vignobles Jade has reached the critical size needed to run a Saint-Emilion Grand Cru biodynamically. The expansion of the vineyard is accompanied by innovation and modernization of the winery, entrusted to the Bordeaux architect Thomas Chlebowsky (Goldfinger Agency), in collaboration with the Parisian interior designer Sybille Holmberg. These investments allow Vignobles Jade to acquire the state-of-the-art equipment needed to make a great wine, reflecting a strong desire to complete the work done in the vineyard. The high-performance facilities help to support the transformation and evolution of the wines. They enable each vintage to express itself fully and to obtain more precision, with the greatest respect for the grapes. They are surrounded by a new, dynamic and enthusiastic team, including the renowned Jean-Claude and Jean-François Berrouet, oenologist and consultant, and Nicolas Géré, vineyard manager. The latter works in close collaboration with Dominique Massenet, agronomist (Amisol), and Margarethe Chapelle, specialist in sensitive crystallization (CEnocristal).



“My family has been farming our vineyards with passion and respect for both man and nature for six generations. We strive to reveal them and pass them on to future generations. Taking up the torch is a great opportunity, a challenge and a commitment. Cultivating this heritage means cultivating the entrepreneurial spirit.”
Today, I am this link, passing on traditions and innovations.

Caroline Teycheney

Caroline Teycheney CEO of Vignobles Jade

Our Beliefs | 05



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“We made the choice in 2016, with the acquisition of the Château Fleur de Lisse and Château L'Etampe, to convert all our vineyards to organic farming and biodynamic cultivation. The intelligence of nature and the observation of its ecosystem are at the heart of Vignobles Jade's values. It is in this respect for the terroir, for our winegrowers, for the consumer and for future generations, that we produce all our wines, vintage after vintage. This is our vision of a modern and eco-responsible vineyard.”

Caroline Teycheney

BIODYNAMICS FOR A SUSTAINABLE VINEYARD

Biodynamics aims to rebalance and to revitalize the exchange between the plants and their environment. Organic farming is considered a prerequisite. Its foundations were laid out by Rudolf Steiner in 1924. Our objective is to obtain high quality fruit for wines of great purity. Improving organic life allows us to harvest grapes that reveal their terroir. The specific care given to the soils and the use of natural raw materials improve microbial life and soil structure, ensure the sustainability of the vine, and finally favor the balance of the ecosystem. Biodynamic preparations are fundamental elements of our practices. Particular attention is paid to maintaining biodiversity. The planting of cereals, leguminous plants, and plants

between the rows of vines, the preservation of riverbanks or the installation of beehives constitute reservoirs for the vine's auxiliary species. This sensitive approach to life, in which man lives in harmony with his environment, is the philosophy of Vignobles Jade. It is in this respect for the terroir, our winegrowers, the consumer, and future generations that we produce all our wines, vintage after vintage. This is our vision of the 21st century vineyard.



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MASSAL SELECTION, A MEANINGFUL APPROACH FOR VIGNOBLES JADE

Cabernet Franc, one of the oldest red grape varieties in the Bordeaux region, is the subject of one of our research and development projects. We are interested in massal selection techniques. The nurseryman Lilian Bérillon accompanies Nicolas Géré in the rigorous protocol of selecting plants with the qualities need for most successful soil/grape fit in the long term. Several plots of land were planted in 2021 at Château Fleur de Lisse, in this pursuit of excellence .

A SPECIALIZED BUSINESS STRATEGY

In July 2020, the Teycheney family, owner-harvesters of Château La Loubière for six generations, and the Roche family, owners of Domaine de la Grave since 1876, have decided to seal a strategic alliance. They chose to pool their skills for the exploitation of their vineyards and the production and marketing of their wines.

The mutual esteem of these two families of Bordeaux winegrowers, whose vineyards adjoin each other, goes back several generations. Their experience, their love of the land and their search for quality have, over the years, given them a structuring role for the Bordeaux vineyard, through all its ups and downs. The Teycheney family is responsible for the 20 hectares of Domaine de La Grave. Under the leadership of Nicolas Géré, Jean-Claude and Jean-François Berrouet, they control the entire process from cultivation to wine production. The vineyards meet the HVE criteria (High Environmental Value) and are currently in conversion to organic farming. The Roche family, on the other hand, markets both our Château La Loubière and our Saint-Emilion wines to the public.



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OUR CSR APPROACH

Adopting the principles of Corporate Social Responsibility (CSR) means looking for economic performance while being aware of social, societal, and environmental impacts. It means reconciling our response to the ecological challenge facing us with the perpetuation of our historical and regional heritage, the sustainability of our business, the development and safety of our employees, respect for the land and its biodiversity, the pleasure offered to the consumer, and respect for their health. Since 2018, we have been involved in the EMS (Environmental Management System) program led by the CIVB (Bordeaux Wine Interprofessional Council) to act in favor of the ecological and energy transition. We have obtained the HVE (High Environmental Value) certification created by the Ministry of Agriculture. Its aim is to promote the good practices of producers, based on farmwide performance indicators. Since 2020, we have the Ecocert label, which testifies to our compliance with organic farming standards. Our wines are biodynamic and meet a demanding set of specifications. We therefore are aiming to obtain the international Demeter certification in 2023 and the Biodyvin label in 2024.



Man's skill Reveals the elegance of the terroir



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What would wines be without the work of men in the vineyard? The wordl over vineyards echo their history, place, natural environment and of course the passion of the people. At Vignobles Jade, Caroline and Patrick Teycheney have surrounded themselves with talented people, both for the winemaking and biodynamic expertise. Alongside the director of operations, Nicolas Géré, two teams of winemakers and workers, dedicated respectively to the Bordeaux and Saint-Emilion appellations, are involved in the care of the vines and the work in the cellar. Dominique Massenot, an independent consultant-trainer in environmentally friendly agriculture, has been providing his expertise on biodynamic practices since 2016. The oenologist-consultant duo, Jean-Claude and Jean-François Berrouet, reveal the potential of each parcel, each lot, and make the best possible blends. Finally, Margarethe Chapelle follows and observes the qualitative evolution of all the natural elements that come into play in the production of our wines.

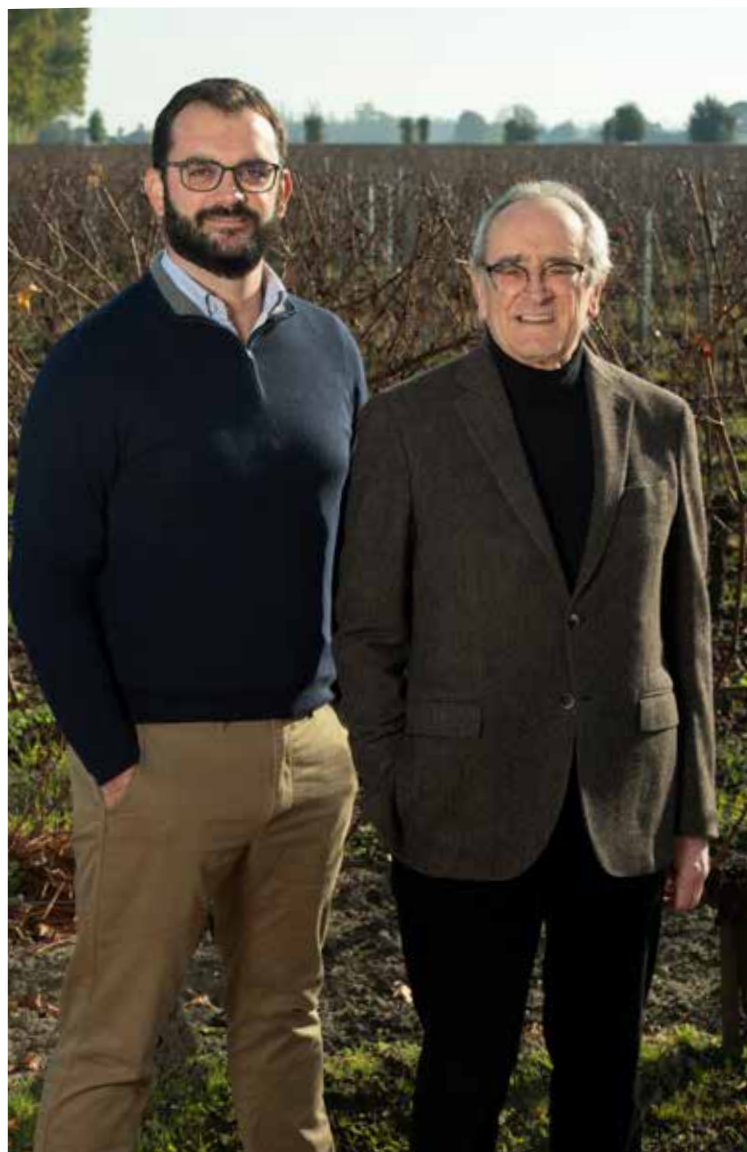
*"Biodynamic wines are above all a reflection of
a viticulture respectful of the soil, the vine and the consumer.
This practice leads to purity, complexity, and extreme finesse.
They are the expression of our terroirs."*

Nicolas Géré

NICOLAS GÉRÉ, VINEYARD MANAGER

Nicolas Géré was won over to the pleasure of organic or biodynamic wines during blind tastings. This led him to become an avid devotee of these practices. A student of Jean-Louis Chave, Nicolas studied in Hermitage, the greatest wine appellation of the Rhône Valley. The curiosity of his palate combined with his taste for authenticity, quality and terroir led him to travel as far as Australia and New Zealand. He has acquired his experience in the most beautiful appellations of the Bordeaux vineyards such as Margaux, Sauternes or Pessac-Léognan. Today, as vineyard manager of Vignobles Jade, Nicolas works in close collaboration with Dominique Massenot, an agricultural engineer, and Margarethe Chapelle, a specialist in sensitive crystallization. He assesses the principles that his teachers taught him against the daily reality of growing vines and making a great wine.





*“Behind the raw material, grapes, lies the winemaker.
Like a conductor with a musical score that he interprets in
the most sensual manner. There is no secret or recipe. We make
a different wine every year adapting to what nature gives us”*

Jean-Claude Berrouet

JEAN-CLAUDE & JEAN-FRANÇOIS BERROUET, OENOLOGIST AND CONSULTANT

Jean-Claude Berrouet and his son Jean-François are undoubtedly the specialists in the Merlot grape variety. For over 40 years, Jean-Claude Berrouet has served as technical director of Jean-Pierre Moueix vineyards and their flagship Petrus. Jean-François shares the same work philosophy as his father, who was named in 2018 by the prestigious Masters of Wine Institute, “winemaker of the year”: respect for the vine and the land that bears it, accompanying natural processes, the right maturity of the grapes and humility in the making. With their long experience in making the greatest wines of Bordeaux and worldwide, they illustrate and reinvent them in the manner of artists who interpret great works.

“For Fleur de Lisse and L’Etampe which were in conventional production, the progression was continuous until a great qualitative leap observed on the 2020 vintage. The change is obvious with a complex finish, fine tannins, aromas and flavors that are persistent.

We have a real pleasure in its length.”

Margarethe Chapelle

MARGARETHE CHAPELLE, OENOLOGIST AND SENSITIVE CRYSTALLIZATION SPECIALIST

Sensitive crystallization is a method of investigation developed by Margarethe Chapelle to map the qualities and deficiencies of wines. For more than 20 years, Margarethe has been studying wines with laboratory analyses and cross-referencing physico-chemical and organoleptic results with morpho-crystallization. This was done on all the great European grape vineyards, such as Domaine la Romanée-Conti, Domaine Leflaive in Puligny-Montrachet or Château Simian in Châteauneuf du Pape, to name but a few, before creating the Œnocrystal laboratory in 2007. This qualitative method, based on the crystallization of copper chloride, makes it possible to determine the precise profile of the wine, the vine and the soil. And thus, to diagnose and correct any imbalances in the vine and soil. From then on, the objective is to work on the fertility and life of the soil and to reinforce the balance of the plants. This way, the saps that feed the grapes are much more complex, magnifying the fruit.



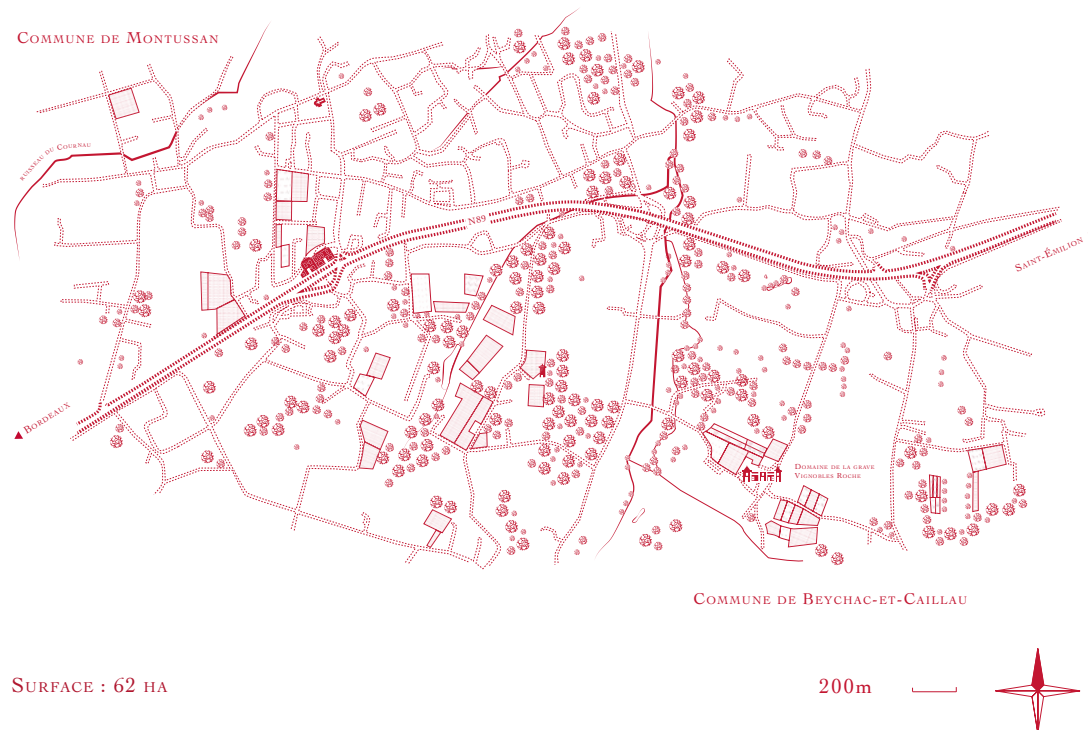
Château La Loubière

A new impetus for the family vineyard



© François Blazquez

Situated on the hillsides in the north-western part of the Entre-deux-Mers region, the Château La Loubière estate has been a symbol of the family's deep roots in the Bordeaux vineyards since 1837. And the birth of the eponymous wine in the 1930s. La Loubière, which in Occitan language means “territory of the wolves”, takes its name from the locality on which it was established. The wolf has become the emblem of this estate, which today covers 62 hectares, is HVE certified and in organic conversion since 2020. When we took over the reins of the estate in 2015, we wanted to give it a new momentum with a different perspective. A challenge that we have taken up with Nicolas Géré, Jean-Claude and Jean-François Berrouet and Margarethe Chapelle. The heritage Château La Loubière red has gained in finesse and complexity. It has been joined by the Loup de La Loubière range (red, rosé, white), born of the desire to offer wines that are voluptuous, fruity and accessible, while presenting a nice structure. In 2020, Château La Loubière white, made from a blend of Sauvignon Blanc and Sauvignon Gris, has already won over the critics's palate.



							
85% MERLOT	4% MALBEC	3% SÉMILLON	3% CABERNET FRANC	2% CABERNET SAUVIGNON	1% SAUVIGNON BLANC	1% SAUVIGNON GRIS	1% MUSCADELLE

EIGHT GRAPE VARIETIES HIGHLIGHTED

Eight grape varieties - Merlot, Malbec, Semillon, Cabernet Franc, Cabernet Sauvignon, Sauvignon Blanc, Sauvignon Gris and Muscadelle - flourish in the diversity of our soils. A combination which, plot by plot, vat by vat and spread over two cellars - concrete and stainless steel, expresses the quintessence of man's work with nature. The ambition of the Domaine de La Loubière is to produce high quality, authentic wines that renew the Bordeaux terroir without betraying it.

TERROIR OF THE "BORDEAUX TUSCANY"

Ideally situated on the right bank of the Garonne, 15 km east of Bordeaux towards Saint-Emilion, in the north-western part of the Entre-deux-Mers region, the estate of Château La Loubière enjoys an oceanic climate, moderated by the two rivers: the Garonne and the Dordogne. This microclimate is particularly favorable to wine growing. The 62-hectares of vines spread over the well-facing hillsides of the communes of Montussan, Pompignac and Beychac-et-Caillau. The terroir is very qualitative with a diversity of geological formations: clay-limestone slopes, gravelly hilltops, sandy loam areas. The restructuring underway since 2016 is reflected in the choice of qualitative actions such as complantation, drainage, massal selection. The soils are worked biodynamically and the entire estate has been certified HVE (High Environmental Value) since 2018.



THE ART AND MANNER OF GREAT WINES

Vinification is carried out in a temperature-controlled vat room of 3,930 hectoliters, combining the advantages of concrete and stainless steel. The maceration and fermentation processes are managed with the same precision and rigor as for our Saint-Emilion Grand Cru, in particular through plot-based vinification. For our white wines, fermentation and maturation are carried out in oak barrels and amphorae, in proportions adjusted according to the cuvée and the vintage, with regular stirring of the lees, completed in part by maturation on fine lees. Just like the great Côtes du Rhône wines, where Nicolas Géré acquired his skills and philosophy.



© François Blazquez



© Stephan Cladiou

LE LOUP IS CAPABLE OF EVERYTHING

Its mission is to create, vintage after vintage, the wine that will renew the pleasure and the enchantment. Château La Loubière red expresses the power, concentration and richness of the Bordeaux wine tradition, and the family legacy. It is easy to drink when young, where it is delicious, and a pleasure when mature, because its structure is more intense. Château La Loubière white, our latest creation with the 2020 vintage, begins a new chapter in our history. At once classic and modern, sensual and structured, this Sauvignon has all the makings of a great seducer... of the palate. It is an extraordinary explosion in the mouth. Le Loup de La Loubière is free spirit that will immediately enchant you. Its playful and elegant personality resonates with the new label inaugurated with the 2019 vintage. Whether red, rosé or white, the wolf (le loup in french) becomes the emblem. Le Loup de La Loubière is a flowery and fruity wine, fresh and light, charming and expressive, full of life that can be enjoyed in its youth. And in the moment!

CHÂTEAU LA LOUBIÈRE, RED
BORDEAUX SUPÉRIEUR



Château La Loubière red embodies the family heritage. Our challenge is to make it evolve so that it expresses the best of its personality and the typicity of its terroir. We pay particular attention to the maturing process and constantly adapt our choices to the growing quality of the grapes, favored by a conversion to organic and biodynamic farming. Vintage after vintage, it becomes more and more complex. A ruby red color, voluptuous and silky on the palate, Château La Loubière is harmonious and generous. In addition to its harmony, it is powerful, pure and aromatically complex. It can be enjoyed young or after several years of ageing.

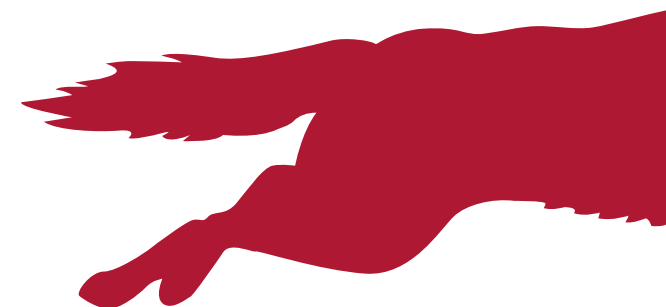
CHÂTEAU LA LOUBIÈRE, WHITE
BORDEAUX WHITE

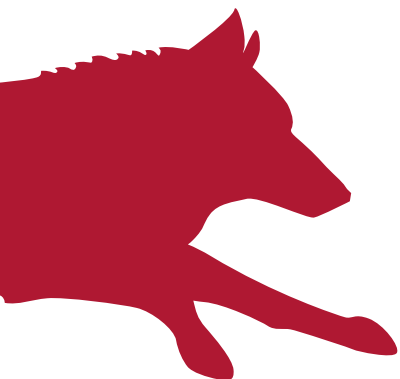


This first 2020 vintage is a blend of Sauvignon Blanc and Sauvignon Gris. It is produced with extreme care, in the manner of the great wines of Burgundy or the Loire. Each plot of land has been carefully monitored, with the aim of gaining an intimate knowledge of its own characteristics. The wine is pressed almost bunch by bunch, aged in barrels, amphoras and on lees with regular stirring of the lees, giving it substance and complexity. A great asset for ageing. This wine already dazzles with its tension, finesse, aromatic subtlety and length on the palate. At the Concours Mondial du Sauvignon, it seduced the palate of the international jury from a selection of 1,200 wines from 22 countries, and was awarded the silver medal.

“With a team of passionate experts, I chose to accompany the entire vineyard towards organic conversion. To develop new vintages and new grape varieties. My goal is to anticipate, through our own experiences, new perspectives for Bordeaux wines, and to offer characterful wines to new fans.”

Caroline Teycheney





THE LOUP DE LA LOUBIÈRE

The range named Le Loup de La Loubière was born from the desire to offer gourmand, fruity wines, accessible to all palates, while presenting a nice structure. The new label, inaugurated with the 2019 vintage, is a departure from the Bordeaux classics and makes a lasting impression with its sleek, symbolic look. The wolf, in the colors of the nectar of which it becomes the emblem, appears, with one bound, to break free. Red, pink or golden, the wolf leaves its territory to win over wine lovers.

"Spreading over sunny hillsides, the vines of Château La Loubière give wines with an intense purple color, elegant and harmonious, which develop aromas of peony and rose blossom, strawberry, black cherry and blackcurrant, with notes of cocoa and vanilla. Their tannins express flavors of red fruits mixed with sweet spices. Wines whose maturation allows a quick consumption. They are appreciated by "wine bars" and lovers of the art of living over the five continents."

Jean-Claude et Jean-François Berrouet

THE LOUP DE LA LOUBIÈRE, RED

It is emblematic: supple, generous, with a very charming fruitiness. It is made up of a majority of Merlot grapes complemented by Cabernet Sauvignon and a proportion of Malbec, which reaches 8% for the 2020 vintage. It is appreciated for its youth and for all occasions.

THE LOUP DE LA LOUBIÈRE, WHITE

It is aromatic, acidulous with a beautiful freshness. On the nose it charms you, on the palate you are conquered! Aromas of citrus fruit lengthened by notes of fruit and a light spicy touch. Its secret lies in the blending of four white grape varieties that give it complexity and smoothness.

THE LOUP DE LA LOUBIÈRE, ROSÉ

Its pale pink color, which is rather unusual in Bordeaux, can be explained by direct pressing, like the Crus Classés of Provence. Seductive and expressive, it can be enjoyed as an aperitif. The balance between acidity and roundness gives it a great advantage when it comes to the table. With each sip, this wine, which is drunk well chilled, is an invitation to travel. You can almost hear the cicadas singing...

In Saint-Emilion: Three wine-growing estates, Three grands crus



© François Blazquez

The Saint-Emilion and Saint-Emilion Grand Cru appellation area extends over 7,500 hectares around the medieval town of Saint-Emilion. Its heritage was recognized by UNESCO in December 1999 as a World Heritage Site for its “cultural landscape”. The winegrowers, united within the Conseil des Vins, are collectively committed to a sustainable vineyard. This explains the Teycheney family's choice to settle here. In just a few years, with the successive acquisition of Château L'Etampe, Château Fleur de Lisse and Fontfleurie, Caroline and Patrick have built up a 32 hectare vineyard, choosing to preserve the DNA of each property. By constantly refining their knowledge of the soils and plots of land and observing the beneficial effects of organic and biodynamic practices, those skilled in the art are doing their utmost to produce a great wine, balanced and harmonious, modern and classic, elegant and accessible.

Château Fleur de Lisse

The Ambassador



59%
MERLOT



41%
CABERNET FRANC

SURFACE : 10 HA



The plots of land stretch around the magnificent village of Saint-Etienne-de-Lisse, on limestone slopes that have been tamed year after year. The diversity of the plots is a major asset, allowing us to blend Merlot at its peak with superb Cabernet Franc, which benefits from very good drainage and exposure conditions. This last variety is increasing in the area planted, reaching 41% in 2021. Later than Merlot, Cabernet Franc guarantees the freshness sought after in the wines and brings a good deal of structure and aromatic complexity to the blend.

FLEUR DE LISSE



The fleur-de-lis has become the emblem of Château Fleur de Lisse... we couldn't resist to play on words with the village's name : Saint-Etienne-de-Lisse! Our emblem was inspired by a 17th century fleur-de-lis design found in medical book. Inside, the structure is composed of vine stocks. This alliance represents the authenticity and elegance of a grand cru acquired in 2016.

CHÂTEAU FLEUR DE LISSE SAINT-EMILION GRAND CRU



A blend of Merlot and Cabernet Franc in varying proportions depending on the vintage, the estate's Grand Cru is already renowned for its complexity, with a nose revealing multiple aromas of fruit, in particular blackcurrant, blackberry or raspberry, and more subtly, hazelnut or chocolate. On the palate it is suave, the velvety tannins leave an impression of great finesse and elegance. The finish is precise, persistent and tasty.

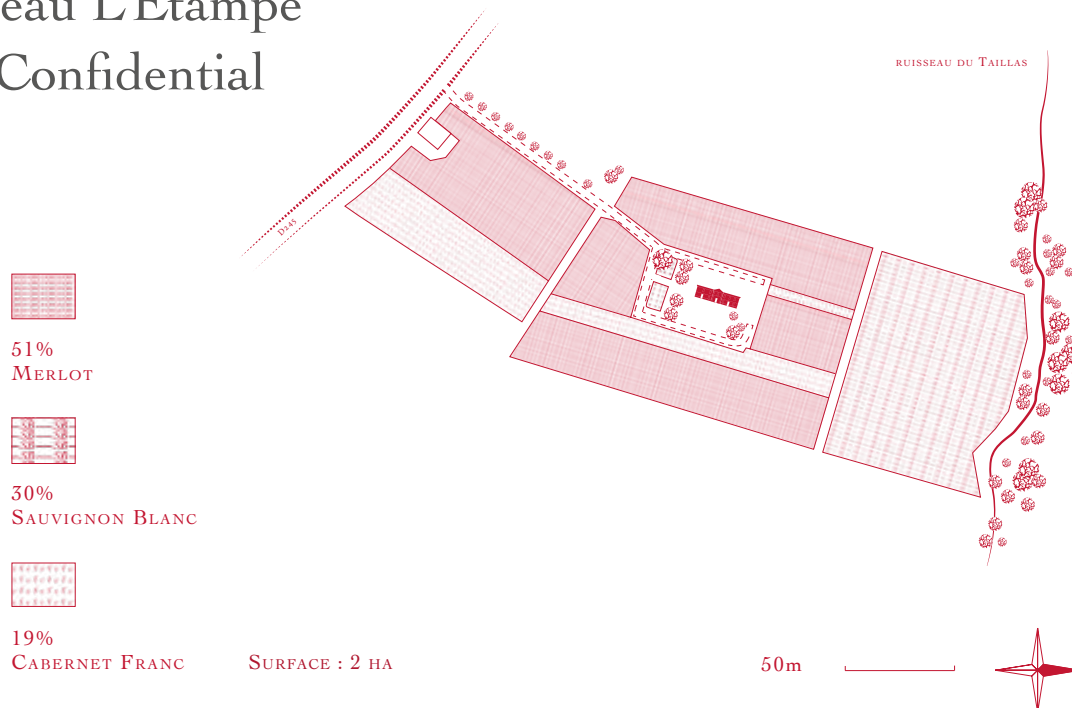
BIEN-AIMÉE DE FLEUR DE LISSE THE CUVÉE SAINT-EMILION



Selected for their fruitiness and freshness, the grapes generally come from our young plots of land that have been certified organic since 2020 and are cultivated biodynamically. The blend of Merlot and Cabernet Franc evolves according to the vintage, in search of an ever more harmonious and subtle balance. A gorgeous nose, with freshness, supple on the palate, it presents a beautiful tension and a lot of persistence.

Château L'Etampe

The Confidential



Since 2016, Château L'Etampe has been producing wines of great finesse. Structured, spicy and intense wines with excellent ageing potential. As soon as they acquired this 2-hectare estate, the Teycheney family began converting to organic farming and biodynamic management. Vintage after vintage, the wines gain in purity and precision. The expression of the terroir is remarkable. The soils are composed of sandy-siliceous alluvial deposits and offer a precocity tempered by the Taillas. This small, tree-lined stream, which runs along the northern part of the vineyard, brings coolness to the surface during summer peak season, while the ancient sands capture the heat, playing a vital role in the mineral balance and water regime of the vines. All the soils have been drained to preserve the vines and to ensure a homogeneous and optimal distribution of underground water. Throughout the year, the vines are given special care to bring out the best potential of the Merlot and Cabernet Franc varieties. In the cellar, the work of vinification and maturation prioritizes structure and aromatic expression.

CHÂTEAU L'ETAMPE

SAINT-EMILION GRAND CRU



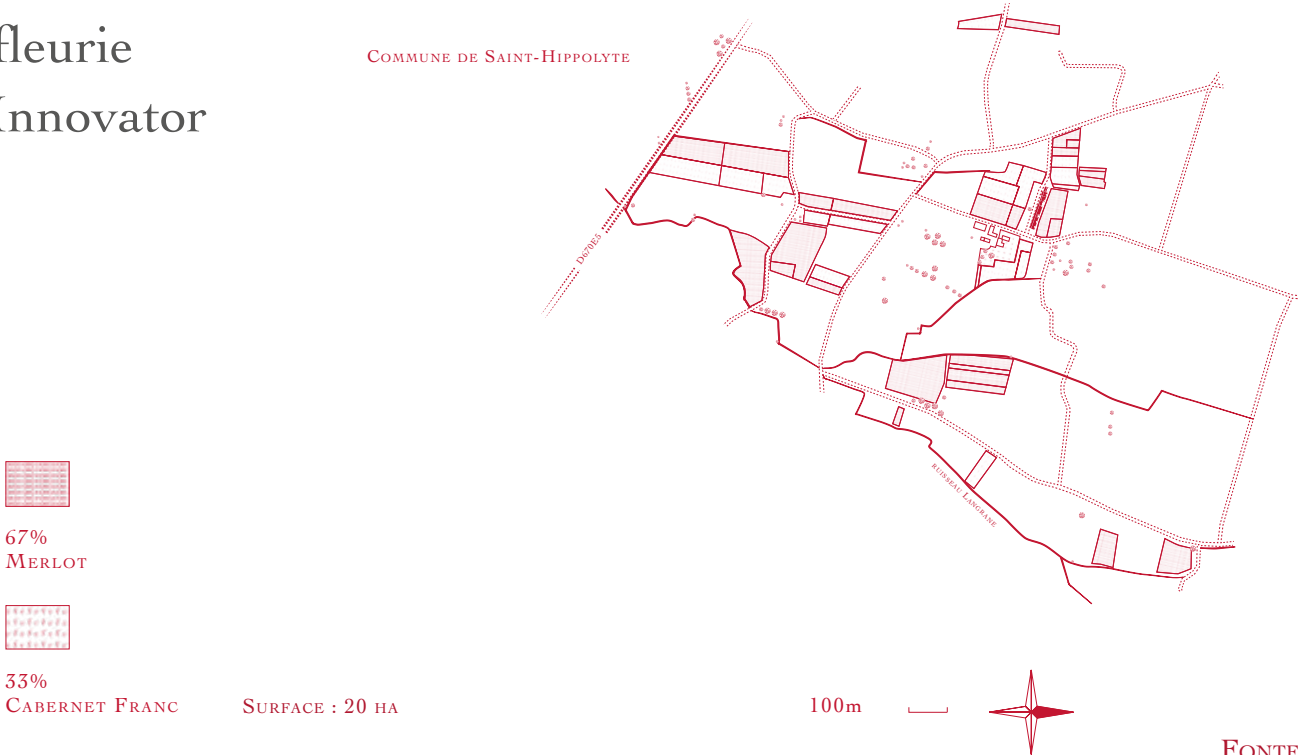
Elegant, gourmand and structured, it is characterized by a complex nose of pleasant freshness with notes of black fruit, blueberry, blackcurrant or Morello cherry depending on the vintage. The tannins are velvety and structured. The aromas are persistent. It is a pleasure to drink, which promises to increase with age. Château L'Etampe is a confidential wine because it is rare. The vineyard covers 2 hectares and we only produce 5,000 bottles.

AND WHY NOT A GREAT WHITE WINE?

Caroline and Patrick Teycheney are committed to providing the very best of the terroir for growing Sauvignon Blanc, which they particularly like. In 2019, they have chosen to plant this grape variety on a 50-acre plot, partly resulting from the massal selection carried out by the nurseryman Lilian Bérillon. Their ambition is to create an aromatic white wine that can be kept for a long time, and they are working on a micro-cuvée that will appeal to lovers of complex and structured white wines.

Fontfleurie

The Innovator



Upon entering the village of Saint-Emilion, between Château Ausone and Château Pavie-Macquin, the aptly named Fontfleurie parcel is located in a particularly qualitative sector. It joined Vignobles Jade in 2018, along with 17 hectares of vines in the commune of Saint-Hippolyte. This vineyard was bought from the Papon-Nouvel family who had always cultivated it with care having converted it to organic farming some fifteen years ago. It provides the beautiful material for our Fontfleurie cru, which is now managed biodynamically. Here, the vines take root on either clay-limestone soils or flourish on sandy-siliceous plots. In addition to the flavors of the terroir, the vineyard is perfectly exposed. Each vine can capture the sun's energy at the best time of the day. Fontfleurie is protected from the wind, the cold and the heat. The Dordogne and Isle rivers contribute to an ideal microclimate for the vines. Aiming for excellence, the Cabernet Francs are produced by massal selection. With approximately 15% of the wine aged in amphora, Fontfleurie is a sign of our desire to renew the expression of a Saint-Emilion Grand Cru.

FONTFLEURIE SAINT-EMILION GRAND CRU



A wine that is as fruity and charming as it is delicate and smooth, and which aims to renew the way of tasting a Saint-Emilion Grand Cru. Fontfleurie has a bright purple color, uninhibited and almost iconoclastic. It is greedy, fleshy with round tannins that present a beautiful balance with an assumed freshness. It is the subject of a subtle blend. Plots are aged in cask, vat, amphora and barrel. The 2019 vintage is already a reference!

A precision tool For our Saint-Emilion Grand Cru



© François Blazquez

Caroline and Patrick Teycheney have an ambitious project. They have acquired excellent plots and the technical buildings in the Gaillard locality of Saint-Hippolyte from the Papon-Nouvel family. They now want to modernize the capacity and processes of the production facilities to fit the terroir, and to balance tradition and modernity in the renovation of a quality building. They wish to share their passion for wine and welcome other wine lovers. For this they imagine dedicated tasting areas and a friendly boutique modeled on American family run wineries. The Château Fleur de Lisse winery is to become the emblem of Vignobles Jade. It will centralize the production of our different Saint-Emilion wines.

ARCHITECTURE: THE MODERN GRAFTING

The renovation process was undertaken with respect for the architectural elements, with the aim of harmonizing the existing buildings and revealing them, while at the same time bringing a breath of fresh air. That of a modern vision of winery architecture. At a 115 meters long, Château Fleur de Lisse now stands out as a visual landmark in its environment, day and night. The landscaping project echoes the architectural project in its desire to place Château Fleur de Lisse in a permanent dialogue with nature.

NEW WINERY, NEW ERA

The major investment is devoted to the technical part, while paying attention to the aesthetics, with resistant, beautiful and durable materials, adapted to each function. The whole process has been thought by the family and the manager Nicolas Géré, as a natural circuit of the grape, then of the wine, in their successive stages, from harvest to bottling. In September 2020, the vat room welcomed its first harvest in optimal conditions. The new winery combines traditional know-how with innovative equipment to ensure rigorous vinification. And this without abandoning the requirements of sustainable development. Thus, the choice to bring together the production of the various Saint-Emilion properties in a single building allows energy savings throughout the winemaking and maturing processes.

“The materials used are raw, noble and timeless, just like those present in the world of wine and its terroir, notably stone, metal and wood. Particular attention has been paid to the use of bio-sourced materials compatible with the labels and certifications required for biodynamic wine growing and maturing.”

Thomas Chlebowski Architecte associé Goldfinger Architectes





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THE BEST OF INNOVATION

In addition to the high-quality concrete vats inherited from the Papon Nouvel family, 22 double-walled stainless steel vats from the Defranceschi company have been added. This Italian company specializes in custom-made products, combining design and high technical standards, and equips some of the greatest estates, such as Château d'Yquem and Château La Gaffelière. Vignobles Jade have combined “single compartment” vats with “double compartment” vats, for precision parcel-based vinification. The Merlot and Cabernet Franc grapes from each property are placed plot by plot in the containers best suited to their potential, with strict traceability. The total capacity of the vat room is 3,200 hectoliters, and all the wines vinified there have been certified organic since 2020.

A LA CARTE AGEING

The ageing cellar seems like a cathedral. Here, the breathing of the wine in the barrels, special containers and amphorae almost becomes perceptible. The barrels are chosen by the team according to the characteristics of each wine and represent only a part of the maturing process. The amphorae complete the selection of containers, where each material plays a precise role. The choice of Tava amphorae was guided by the desire to produce authentic wines, with a superb aromatic radiance and fine tannins. Wines where the purity of the fruit reveal the identity of the terroirs, in the continuity of the choices made in the vineyard according to the principles of biodynamics.



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The Art of living According to Vignobles Jade



© François Blazquez

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Our terroirs, our wines, our wine culture rhythm our daily life. At Vignobles Jade, we love to entertain. We do everything possible to make our guests feel at home. Informing visitors about the skills and the business of winemaking, promoting the art of living and a taste for beautiful things and good products, this is the passion that the Teycheney family wishes to share with the greatest number of people. In the intimacy of Château L'Etampe or in a "winery" spirit at Château Fleur de Lisse. Each experience is lived intensely thanks to a team of passionate specialists.

The Winery At Château Fleur de Lisse

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“The term “winery” is more appropriate to the dynamics of this project than “château”. In the watchmaking industry, it is common practice to welcome customers to the factory. It is a place where the visitor discovers a world of know-how and passion. The Château Fleur de Lisse winery was designed to share a variety of experiences. We value the presence of Bordeaux residents, they bring the local atmosphere that our visitors are looking for.”

Caroline Teycheney

WELCOME TO THE WINERY

Located in Saint-Hippolyte, in the heart of winegrowing landscape listed as World Heritage Site by UNESCO, the new winery of Château Fleur de Lisse marks a new era for Vignobles Jade. The Teycheney family preserves this exceptional environment through biodynamic organic viticulture. They want to protect it and pass it on to future generations. The family has created a setting that is both authentic and contemporary, with a refined aesthetic and a “family-friendly” atmosphere. The project has been developed as a real winery, with tasting areas, wine tourism activities, a wine bar and even a “pétanque” court.



© François Blazquez



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WHEN INNOVATION MEETS TRADITION

The Interior design of the tasting rooms was entrusted to the Sybille Holmberg Agency. The interior architect's guiding principle was to seal the marriage of innovation and tradition by designing an elegant space worthy of the great wines presented. Clean lines, noble materials, warm tones and golden reflections are enhanced by lighting moods.

From the moment they arrive, visitors are welcomed in a magnificent room. A monumental map-painting, the work of the artist Camille Rousseau, presents the vineyards of Saint-Emilion and locates the Teycheney family's parcels. The Bordeaux font designer Fred Petitdoigt designed the house emblem with gold leaf. Different vintages are displayed on a oak wall. A touch screen allows the public to discover the secrets of biodynamics. The experience continues on a large oak monastery table.

The bar, with its backlit mesh, resembles a sculpture of light and provides a link with the openwork design of the facades. The Moon and Satellite light fixture designed by Eric de Dormael, a nod to biodynamics, crown the ensemble. In the background, the eye is drawn to a backlit archway, like a rising sun, in front of which the different wine colors are displayed.

On the first floor, reception rooms offer a more intimate place for tasting. Versailles parquet flooring, wooden baseboards and paneling, decorative cornices, stone fireplaces, all contribute to the building's charm. The furniture, carefully selected from renowned editors and artists such as Maison Leleu, Pouenat, Atelier du Mur, Vitra, B&B Italia, Gubi... contributes to this majestic decor. Exceptional materials such as patterned gilded glass or lacquered pearwood underline this harmony. Unique and poetic, the alabaster chandelier by Atelier Alain Ellouz gives a final "cosmic" touch, like a drop falling from the moon.



© François Blazquez



© François Blazquez

A LA CARTE VISITOR EXPERIENCES

The emphasis is on charm and conviviality. It's what our visitors are looking for. We organize visits for small groups, special initiations, and careful tastings combining Bordeaux and Saint-Emilion wines. Our approach is also sensory. Observe, touch the soil, the vines, the barrels, feel the differences in temperature and shape. Smelling the aromas, not only in the glass, is to taste the land and the wine, with all your senses, to better appreciate it. Electric bike rides, picnic basket packages, cooking classes and many other activities will be added to our offer as seasons go by. Just like in children's workshops, you will learn about the winegrower's work and understand the challenges of organic and biodynamic practices. You will be surprised by unique experiences, genuine exchange: sharing moments as we like them.

RECEPTION LOUNGES FOR PRIVATE OR PROFESSIONAL EVENTS

The first floor of Château Fleur de Lisse is dedicated to receptions with an enfilade living/dining room with refined finishes, a fully serviced kitchen, equipped to a high standard for the organization of private or professional events such as seminars, working lunches, dinners...

UNIQUE WINE BAR CONCEPT

Caroline Teycheney wants a visit to Château Fleur de Lisse to be a highlight of her French and foreign visitors' stay. She also wants locals to enjoy meeting here, in a relaxed atmosphere, over a good glass of wine, with an amazing view of the vineyard. The wine bar is the ideal way to bring together wine lovers and neophytes in a relaxed atmosphere. Served by the glass, the various Vignobles Jade wines, from Bordeaux to Saint-Emilion Grand Cru, offer a range of tastes and colors, complemented by a range of locally produced organic juices and soft drinks. The outdoor areas, where a pétanque court has been laid out, are designed to allow visitors to savor French art of living. A lively seasonal program, which includes evening events, will run year round.



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Hospitality

A stay at Château L'Etampe

Just a short distance from Saint-Emilion, Château L'Etampe nestles in a sea of vines. This magnificent Gironde mansion built in the 19th century and restored in 2015 cultivates the discreet charm of a family home. The Bordeaux-based interior designer Céline Noyelle, passionate about elegant and harmonious atmospheres, has created a place where you can escape. Here, antique kilims stand side by side with vintage furniture and designer pieces. Whether you are a wine lover or a nature lover, you will feel at home in this house that we make available in its entirety.



© François Blazquez



© François Blazquez

YOU ARE AT HOME HERE

Once you cross the threshold, the tone is set. The vast, perfectly laid out, open space on the ground floor is designed for you and your guests to make the most of its warmth in complete privacy. Upstairs, five spacious rooms, and suites, welcome connoisseurs looking to switch off and return to natural, slow living authenticity. All offer vineyard views, with sky as far as the eye can see, whose colors change from grey to black, from blue to pink. L'Etampe, Fleur de Lisse, Bien-Aimée, le Loup de La Loubière or Fontfleurie... invite you to relax. Here, everything is calm, comfort and well-being. The choice of contrasting white and cobalt blue underlines the presence of vintage objects collected by the family.



© François Blazquez

A LA CARTE STAY

An evening by the fire, a game of billiards, a sunny break on the terrace, a few swims in the pool, a walk in the vineyards, a dinner concocted by a private chef, a yoga class facing the vines... so many privileged moments that will make your stay unique, like an enchanted parenthesis. The bucolic atmosphere of this wine estate is also an exceptional opportunity for our guests to live to the rhythm of the estate and the seasons. And to discover the behind the scenes life of a vineyard.

JADE WELCOMING

We take great care in welcoming our guests and do everything possible to make them feel at home. At Vignobles Jade, wine tasting is an art of living that we like to share. You will be welcomed with a vintage of Château L'Etampe: a confidential and rare wine. The vineyard at Château L'Etampe is limited to 2 hectares and produces only 5,000 bottles annually. To complete this experience, you will be offered a private tour of our new winery at Château Fleur de Lisse.



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Principles & practices Biodynamic viticulture



ONCE UPON A TIME THERE WAS RUDOLF STEINER

We owe this agricultural approach to the Austrian scientist and philosopher Rudolf Steiner (1861-1925). In 1924, he lays down its foundations addressing farmers' concerns about declining food and seed quality. The Steiner approach opens new perspectives. It's based on close observation of natural phenomena. The scientist views the Earth as a "Whole". It's a "living entity" where balance and harmony are the unique goal for both human beings and nature. Steiner's "Agriculture Course" brings together all his eight lectures. It lays out the basic theories and practices of this agriculture, which today, more than ever, makes sense.



© Stephan Gädleu

WHY? These practices aim to improve, regenerate and energize soil life. They also strengthen the vine's immunity and encourage biodiversity. The goal is to restore unity in the ecosystems and boost inter level exchanges: from microscopic soil life to planetary influences.

THE GUIDING PRINCIPLES Steiner offers a method with an innovative approach. Nature, the elements, minerals, plants and animals are understood in terms of terrestrial and cosmic rhythms. The fundamentals of his theory are based on three pillars: agricultural organisms, the "preparations" and cosmic rhythms.

AGRICULTURAL ORGANISMS Biodynamics is based on a deep understanding of the laws of the "living". The "agricultural organism" concept views each farm as a whole living entity working in harmony. All elements complement each other and outside additions are limited as much as possible.

THE PREPARATIONS There are eight basic preparations: two preparations to spray on the soil and crops and six to add to compost. They are prepared using medicinal plants, cow dung or quartz crystals. They are applied in homeopathic doses for their energizing properties. There is no denying their impact on vine health and on the fundamental quality of our wines.

WORKING WITH COSMIC RHYTHMS

The moon and the planets influence the development and growth of the vines. Awareness of their power determines our vineyard workers planting calendar (fruit, flower, roots and leaves days). This calendar is well known to both gardeners and our grandparents. It sets out the schedule for sowing, planting, tillage, the best times for pruning, harvesting, winemaking and even racking and bottling.

SENSITIVE CRYSTALLIZATION TECHNIQUE

Nicolas Géré works closely with "sensitive crystallization" specialist, Margarethe Chapelle (Laboratoire CEnocrystal). A product's natural energetic qualities are revealed with this method centered on the crystallization of copper chloride. For grape growing, it allows us to not only determine a vintage's profile but also to identify and correct possible imbalances in the vine plant and the soil.



PREPARATIONS FOR SPRAYING



THE HORN BOUSE OR "500"

Compost is made by placing cow manure inside a cow horn. It's buried for winter and dug up in spring. This compost is then sprayed on the vines after being "energized". It boosts soil biodiversity and stimulates root growth.

COW HORN SILICA OR "501"



It's made from ground down quartz and is also inserted into cow horns. This preparation works mainly on the surface part of the plants. It acts as an excess of solar light for plants and stimulates their development.

THE DYNAMIZER



Dynamization is a concept central to biodynamics. It's based on the idea that in nature, flowing water carries more life than stagnant water. The 500 and 501 preparations are first diluted in water then stirred before being sprayed. The preparation is stirred in one direction to make a vortex. This vortex is then broken by stirring it in the opposite direction.

PREPARATIONS FOR COMPOST



YARROW OR "502"

It plays a special role in the movement of sulfur and potash.



GERMAN CHAMOMILE OR "503"

It is linked to metabolizing calcium. It regulates nitrogen levels. It strengthens and stimulates plant growth.



NETTLE OR "504"

It has a relationship with nitrogen and iron. It reinforces the action of the first two preparations. It promotes the organic process.



OAK BARK OR "505"

It has a relationship with calcium. It boosts a plant's immunity to disease.



DANDELION OR "506"

It has a strong relationship with potash, limestone and nitrogen.



VALERIAN OR "507"

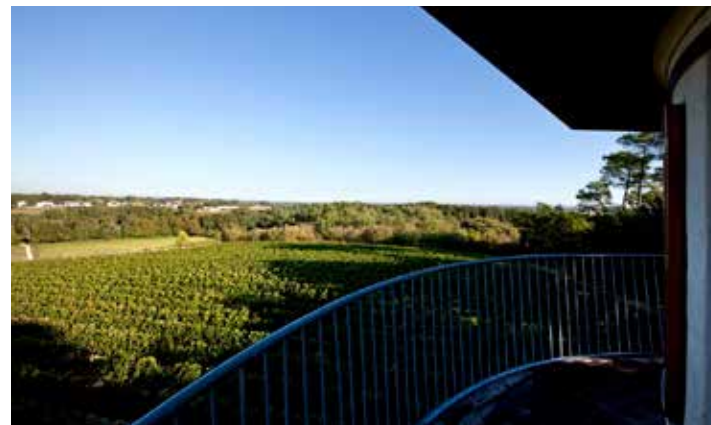
It plays a role in mobilizing phosphorous. It forms a sort of protective coat of heat around the compost.



Practical information



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