

NICOLAS & JAY

DUNDEE HILLS | WILLAMETTE VALLEY

Story | The Nicolas-Jay Estate

Nicolas-Jay Estate is the story of a three-decade friendship between Burgundian Winemaker Jean-Nicolas Méo and music entrepreneur Jay Boberg.

After 30+ years of Winemaking in Burgundy, and a desire to further challenge himself, Jean-Nicolas was elated to innovate once again. In the early 2000's he explored the Côte d'Or and created "Méo-Camuzet Frère et Soeurs" négoce label. The Nicolas-Jay Estate would allow him to discover what possibilities exist in the new world first-hand. Applying his viticulture and winemaking gifts to create a range of wines that would be far more obtainable than the Domaine's, but every bit as world-class.

A former vineyard owner and grower in the Napa Valley, Jay delivers a unique passion and discipline for quality control and grower relations. An esteemed music industry icon, Jay is integral to the estate's success.



Jean-Nicolas Méo

L'Ensemble Pinot Noir | Willamette Valley



The core objective to venture into the Willamette Valley would be two-fold. The pursuance of the best possible vineyards, first. Then understanding if a cuvée made outside the constraints of the Appellation d'Origine Contrôlée could deliver sense of place and enchanting textures as prolifically as the great climats of the Côte d'Or. It would take the highest of expectations across dozens of vineyards for half a decade. Micro-fermenting newly discovered blocks in search of hidden subtleties and hundreds of hours of relentless determination, year after year, until a path could emerge. A passageway to a special wine, a wine that symbolizes a refined expertise that can only come from 35 vintages on top of the world's most hallowed Pinot Noir ground.

The whole of, the entire « **The L'Ensemble** »

100% organic or bio-dynamic vineyards | micro-fermented individual vineyard blocks ambient fermentation | only the most texturally outstanding barrels | the 1st wine assembled each vintage | production levels determined by vintage quality | 40% new François Frères French oak barrel aging | bottled unfiltered, unfiltered and vegan.

Affinités Chardonnay | Willamette Valley

Bishop Creek, Spirit Hill and Von Oehsen Vineyards | 100% barrel / malolactic fermentation | champagne press cycle | no bâtonnage focus on freshness, vintage spontaneous native yeast fermentation | unfiltered | 25% new French oak 14 mo. | 25 barrels produced.

Spirit Hill Vineyard Chardonnay | Eola-Amity

late 90's planting | 1,000' elevation | volcanic basalt (Jory) | named for old cemetery in the vineyard | spontaneous native yeast fermentation | unfiltered vegan | 40% new French oak 16 mo. | 4 barrels produced.



Bishop Creek Vineyard Pinot Noir (domain) | Yamhill-Carlton

NW corner of Willamette valley | planted 1988 | ungrafted rootstock | 14.5 acres 300'-800' Pommard | 777 | 776 | Wädenswil | marine sedimentary (Willakenzie) Mediterranean climate | high pH | spontaneous native yeast fermentation unfiltered | unfiltered | vegan | 50% new French oak 16 mo. | 13 barrels produced.

Own-Rooted Vineyard Pinot Noir | Willamette Valley

100% ungrafted, old-vine vineyards only **Bishop Creek Vineyard**, Yamhill-Carlton (1988) | **Nysa vineyard**, dundee hills (1990) | **Hyland Vineyard**, McMinnville (1974) spontaneous native yeast fermentation unfiltered | unfiltered vegan | 50% new French oak 16 mo. | 14 barrels produced.

Willamette Valley Pinot Noir | Willamette Valley

Exclusively for fine-dining restaurants, fine wine retail only | red-fruited, earlier drinking sites | spontaneous native yeast fermentation | unfiltered unfiltered | vegan 20% new French oak 14 mo. | 25 barrels produced.

French tension & American generosity | relentless stewardship of terroir & vintage character & expression | authenticity | showcasing fine-grained tannins & complex textures | preciseness & balance, weight without heaviness naturally high micro-biome counts & 'aliveness' in the bottle

VIENS AVEC NOUS

Domaine Méo-Camuzet

VOSNE-ROMANÉE | CÔTE DE NUITS

Story | Jean-Nicolas Méo

Domaine Méo-Camuzet has been a prominent Burgundian winemaking family for 400 years, owning some of the best terroirs in the heart of the Côte d'Or. With more than thirty years of practice gained on the job, Jean-Nicolas Méo has developed his own style derived from his trainings with Henri Mayer. With a deep understanding of viticulture and winemaking achieved naturally, Jean-Nicolas harnesses mastery and precision in handling the prestigious plots left by his family and those developed on his own. Wines of exquisite texture, persistence and density that precisely represent the terroir in which they come from. It is then no surprise that Méo-Camuzet has reached such a lofty status amongst the company of an elite few.



Clos de Vougeot

Land Holdings

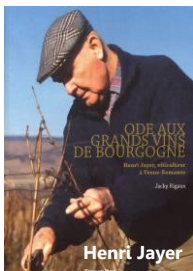
Hautes Côte de Nuits Clos St. Philibert Monopole (9 acres)
Nuits-Saint-Georges 1er Cru Aux Boudots (2.5 acres)
Nuits-Saint-Georges 1er Cru Aux Murgers (1.3 acres)
Nuits-Saint-Georges (1.5 acres)
Vosne-Romanée (3.5 acres)
Vosne-Romanée 1er Cru Les Chaumes (5 acres)
Vosne-Romanée 1er Cru Cros Parantoux (.75 acres)
Vosne-Romanée Aux Brulées 1er Cru (1.8 acres)
Richebourg Grand Cru (.84)
Clos de Vougeot Grand Cru (7.5 acres)
Corton Clos Rognet Grand Cru (1.2 acres)
Corton Les Perrières Grand Cru (1.5 acres)
Corton La Vigne au Saint Grand Cru (.5 acres)
Échezeaux Les Rouges de Bas Grand Cru (1.8 acres)
Saint-Romain (1.2 acres)
Saint-Aubin (.9 acres)
Pommard (1 acre)

Story | Domaine Méo-Camuzet

Jean Méo's grandmother was the first cousin of Étienne Camuzet (1867-1946) who was a winegrower in Vosne-Romanée, mayor of the village and also an MP for Côte d'Or from 1903 to 1932. In 1920, he had the opportunity to purchase the Château du Clos de Vougeot and a large portion of the vineyard, but instead of living there, he arranged for his tenant farmers to take it as a residence. In November 1944 he sold the Château. Not surprisingly, it had suffered during the war and elected to pass it on to the Confrérie des Chevaliers du Tastevin.



Following the death of Étienne Camuzet, his daughter, Maria Noirot, inherited the estate from her father and retained the tenant farmers. She had no children, however, and when she died in 1959 she bequeathed the estate to her nephew, Jean Méo.



From 1959 to 1984 Jean Méo managed the Domaine and its holdings. Throughout that period, he relied on four tenant farmers, including the great winegrower, Henri Mayer. Henri began producing wine in the 1940's and has become beyond legendary, even after his passing in 2006. Mr. Mayer has left behind bottles that have set auction prices much higher than the "supreme" vintages of Romanée-Conti. He is the first to control temperatures systematically during vinification, always bringing out the freshness and the fruit, thus making the nose and the texture of the wine more attractive. Although many Burgundy vintners were mentored by Henri Mayer, only two of them – Mayer's nephew Emmanuel Rouget and Mayer's former employer Jean-Nicolas Méo, as the most important inheritors of Mayer's mantle in terms of terroir and philosophy.

In the 1980's Jean-Nicolas was to oversee the Domaine's operations, and the Camuzet estate became Domaine Méo-Camuzet. The tenant farmer contracts slowly expired, leaving some of the regions most coveted vineyard land now in full possession of Jean-Nicolas and his small staff. A cult-level interest emerged from wine writers and collectors across the globe almost instantaneously, a demand that still exists to this very day. Bottlings that represent more than just the climats they would be sourced from; they would be viewed as significant in their lineage to Henri Mayer, to the historic family history, and to the winemaking talent of Jean-Nicolas Méo.