

**Winemaker :** Jean-Bernard Métais

**Region:** Loire

**Location:** Courdemanche



# Tête à Tête Bulles Blanc Extra-Brut

DOMAINE METAIS NAGATA



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**Appellation:** Vin de France

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**Varietals:** 100% Chenin Blanc

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**Farming:** Organic

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**Age of the vines:** Majority of domaine vines planted in 1903. Vine age varies by parcel; plantings date to 1903, 1933, 1947, and 1984.

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**Vineyard/Terroir:** Gentle, south-facing slope of soils scattered with pebbles of microcrystalline quartz. The soil is pure Jasnières — clay, limestone, and flint over chalky tuffeau.

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**Vinification:** The grapes are harvested in five to six successive passes, and again sorted by maturity. Fermentation relies on indigenous yeasts.

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Unfiltered, or at most gently filtered. Sulfur use is minimal.

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**Elevage:** Aged for a minimum of 3 years on lees, 12 months in 400-liter oak barrels.

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## About the winemaker:

Jean-Bernard Métais is an unusual figure in French wine. Known internationally as a sculptor whose monumental works are exhibited from Le Mans to Seoul, he is also the 20th generation of his family to tend vineyards in Jasnières. In 1976, upon finishing his studies at Beaux-Arts de Paris, Jean-Bernard returned to Courdemanche and began vinifying the family vines — a lineage that dates back to the 16th century.

Jean-Bernard works alongside his wife, Keiko Nagata, and their children Akito and Sola Métais-Nagata, who have recently joined as the twenty-first generation. Together, the family runs the domaine in rare harmony, each bringing their own sensitivity to the wines. The family story is remarkable even locally: in 1740, Louis XV granted them the right to export their wines.

The cellar itself reflects the history of winemaking in France during modern times. For example, some chambers were used to hide wine from occupying forces during the First and Second World Wars.

Fermentation relies on indigenous yeasts. No products other than copper have ever been used in the vineyard. Since 2015, the wines have been bottled unfiltered or only gently cotton-plate filtered.

Élevage is extended by any measure: a minimum of two years for the Chenins and three to seven years for the grand liqueux, produced only two to three times per decade. Sulfur use is minimal, primarily to protect barrels during ageing.