
LAURENT SAILLARD
(Pouillé, Loire)

February 2020



With Laurent Saillard in the village of Pouillé in Tourain

I love visiting Laurent Saillard. I do. There is a sense of ease and adventure about Laurent. I admire him. I met Laurent Saillard in 2010 and I have walked the same vineyard numerous times since. The vineyard sits on a pure limestone bedrock that rises sharply from the nearby Cher River. There are no neighbouring vineyards. Laurent Saillard's vineyard is self-contained and is naturally enclosed by forests. The vineyard buzzes with wild flowers, insects and birds, which are indicators of vine health. The freshness that runs through all of Laurent Saillard wines is largely attributable to that magical properties of limestone in the vineyard. The taste is singular, inimitable.

Laurent Saillard is also a great cook. Every time I visit him, I get a persistent reminder that wine and food are partners and, together, they are greater than sum of their parts. Food and wine belong together on a dining table. Rewards of bringing in Laurent's, and all of our other vigneron's, wines to our shores are personal to me. Ramona and I hope that you share Laurent Saillard wines with your loved ones at your favourite dining table.

SCARLETTE 2018

SPECULATIVE SKU: +176600 750ml 12 bottles/case
\$30.46 Wholesale/ \$36.00 Retail per bottle



100% soul and 0% body. Glorious without weight. *Pineau D'Aunis* grown on clay over chalk. It is only a shade darker than a rosé, which is typical of *Pineau D'Aunis*. Pronounced white peppery taste with a fragrance that reminds me of roses. This wine symbolizes the beauty of light-bodied, perfumed, and pleasurable wine that is Loire. Drink slightly chilled. *Pineau D'Aunis* is an indigenous varietal in the Loire that only a few of us crazy Loire wine lovers know about. It took three

years to get an allocation.

JOYFULL 2018

SPECULATIVE SKU: +144852 750ml 12 bottles/case
\$28.11 Wholesale/ \$33.00 Retail per bottle



I always loved Joy(full) - Cabernet Franc vines grown on clay over limestone bedrock. Laurent told me he struggled until recently with how to approach this wine. To make the wine *Vin de Soif* or something more serious. In the end, Laurent simply surrendered and let the vines speak. For this new vintage, Laurent got some neutral barrels from Eric Pifferling in *Tavel* and let the great Cabernet Franc grown in limestone speak with a longer classic *élevage*. It is beautiful. It's got freshness and minerality with a touch of leafiness that I love in Cabernet Franc. Regal. Pretty. 100% Cab Franc.

LUCKY YOU! 2018

SPECULATIVE SKU: +035499 750ml 12 bottles/case
\$28.11 Wholesale/ \$33.00 Retail per bottle

Lucky

Vin de France • 12,5% vol • 75cl • LS15
Mis en bouteille par LAURENT SAILLARD
Vigneron à Pouillé 41 Produit de France
SAUVIGNON • Contains sulfites

You!

What a happy wine! A wine that is so happy in its own skin. A deliciously uncommon blend of about 80% Sauvignon Blanc and 20% Chardonnay. This vintage shows its exotic tropical fruit, while maintaining liveliness from the vines grown on limestone. Immediacy of Sauvignon tempered by the lasting-power of Chardonnay. Endlessly charming and engaging. One of the greats from the Loire from the *vigneron*, who gives a shit. This is a new vintage.

BLANK 2018

SPECULATIVE SKU: +163893 750ml 12 bottles/case
\$35.18 Wholesale/ \$41.00 Retail per bottle

DLANK

Vin de France • 13% vol • 75cl • LB16
Mis en bouteille par LAURENT SAILLARD
Vigneron a Pouillé 41 Produit de France
Contains sulfites

DLANK

New to our market. From the old (~70 years) Sauvignon Blanc vines. There are a few rows of these old vines that are grown on limestone. Laurent decided to vinify those few rows of old vines separately because they gave that is singular and compelling. Classy. Elegant. Sauvignon of uncommon depth. *Élevage* is in tronconic vats (big, upright oak vats) for about ten months. Production is tiny.

LA PAUSE 2018

SPECULATIVE SKU: +004972 750ml 12 bottles/case
\$28.11 Wholesale/ \$33.00 Retail per bottle

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Vin de France • 12,5% vol • 75 cl • LP15
Mis en bouteille par LAURENT SAILLARD
Vigneron à Pouillé 41 Produit de France
GAMAY • Contains sulfites

pause

Last summer while I was visiting, Thierry Puzelat of *Le Clos due Tue-Boeuf* told me he believes Laurent makes the best Gamay in the Loire. That is quite the statement because I love Thierry's Gamay-based wines. I gave Thierry a questionable stare but Thierry was dead serious. This wine is made from 100% Gamay grown on limestone over clay. *Élevage* is about eight months in neutral vats prior to bottling without filtration. Open a few bottles over a Sunday supper with friends and experience the life-affirming joy of Gamay from the Loire. Drink this beauty slightly chilled.

www.racinewineimports.ca