
LAURENT SAILLARD
(Pouillé, Loir-et-Cher)

January 2019



With Laurent Saillard in the village of Pouillé in Touraine among his old vines

I first met Laurent Saillard serendipitously in 2010 when I visited Catherine and Didier of Clos Roche Blanche, whose wines I had imported until their retirement in 2014. At that time, Laurent Saillard was helping Clos Roche Blanche farm the vineyard. When Catherine and Didier retired, they offered to sell half of the vineyard to Laurent Saillard. He jumped at the offer. Laurent already knew the vineyard was farmed with love and care. The vineyard already has been farmed organically for years.

Laurent Saillard, born and raised in France, took his youth travelling adventure to New York. Missing his mother land, Laurent eventually moved back to his roots in France and settled in the tiny and active wine village of *Pouillé* in the Loire and that is how he ended up working at Clos Roche Blanche before he opened his own domain. Laurent Saillard has injected positive and youthful energy in the vineyard. The vines are healthier than ever and it shows in his wines. His wines have all the hallmarks that I look for in Loire wines: honesty, gulp-ability and freshness.

JOYFULL 2017

SPECULATIVE SKU: +144852 750ml 12 bottles/case
\$27.45 Wholesale/ \$32.00 Retail per bottle



While the previous vintage had 100% Cabernet Franc, this new 2017 has 20% of Cabernet Sauvignon added to the blend. A Bordeaux blend that I wish I can get in Bordeaux at this price with this deliciousness with all the love and care that go into making this wine. Breeding of vines grown on limestone shining through. Gently earthy. Oh, so lovely. Balanced. Pretty. Try to save a few bottles in your cool cellar.

LUCKY YOU! 2017

SPECULATIVE SKU: +035499 750ml 12 bottles/case
\$27.45 Wholesale/ \$32.00 Retail per bottle



A deliciously uncommon blend of 80% Sauvignon Blanc and 20% Chardonnay. The 2017 vintage had generous sunshine and this wine shows its exotic tropical fruit, while maintaining liveliness from the vines grown on limestone. Immediacy of Sauvignon tempered by the lasting-power of Chardonnay. Ah, so awesome! This is a new vintage.

LA PAUSE 2017
SPECULATIVE SKU: +004972 750ml 12 bottles/case
\$27.45 Wholesale/ \$32.00 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

La Pause, meaning to take a break, is a French mindset. *La Pause* is to lie down in a field on a summer's day and watch the clouds go by after a back-breaking day's work, or taking a nap on a Sunday afternoon. All of which is rather ironic because it is hard to pause between the glasses when this wine is on the table. 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 *La Pause*. Drink this beauty slightly chilled.



Taking a French lunch break with the vineyard workers at the domain

www.racinevineimports.ca