
LAURENT SAILLARD
(Pouillé, Loire)

June 2021



With Laurent Saillard in the village of Pouillé in Touraine.

Laurent Saillard really does not want to expand his vineyard surface. With about seven hectares, his hands are full working in the vineyards. So, when his friend *vigneron* Julien Moreau at Domaine de Cambalu, who grows 15 hectares of vines organically in the neighbouring village, contacted Laurent to ask if he was interested in buying some grapes, he jumped at the opportunity. Julien Moreau has too much surface to vinify all the wines himself and would prefer to sell his grapes to those *vignerons* whom he trusts.

With the purchased grapes, Laurent wanted to make wines that are different in style than his wines from his own vineyard. With much of the purchase grapes being *Grolleau and Pineau D'Aunis* with a smattering of *Gamay*, Laurent decided to make really bright *vin de soif* – ‘thirsty wines’ as French would say. Laurent has made three *cuvées*. Laurent’s domain wines are light-handed but for the purchased grapes, Laurent takes the “light-handedness” to another dimension with gentlest extraction to keep primary fruit for a pure drinking pleasure. The wines are bottled in the following spring after harvest to keep freshness. These new wines are great any time of a year, of course, but they take on extra happiness during summer. Simply dip the bottles in an ice bucket for a few minutes and drink slightly chilled during summer nights. Chilled summer light reds! The wines like these made me fall in love with the Loire when I first travelled through the region, searching for *vignerons* and their wines to import.

ÇA SE DISCUTE 2020

SPECULATIE SKU: 133262 750ml 12 bottles/case
\$26.91 Wholesale/ \$35.00 Retail per bottle



This is 100% *Pineau D'Aunis*. Full of charm. Quaffable and yet not so simple. Light burgundy colour. Floral with a hint of intriguing white pepper taste. This is made in an easy drinking *Vin de Soif* style, where the maceration is short to keep freshness. Alcohol barely tips at 12%. It is a blend of *Pineau D'Aunis* and *Pineau D'Aunis Teinturier*. Each strain ripens at different times. So, each strain is picked separately and blended after fermentation. *Élevage* is in neutral vats. It is bottled in the following spring after harvest. Best slightly chilled. *Pineau D'Aunis*, once common in Touraine, is a disappearing varietal but is making a comeback

thanks to the crazy *vignerons* and equally crazy Loire wine lovers like us. A great summer red to drink cool.

LA PAIRE 2020

SPECULATIVE SKU: 133267 750ml 12 bottles/case
\$26.91 Wholesale/ \$35.00 Retail per bottle



This is an equal blend of *Gamay* and *Grolleau*. The two greatest *bistro-vin* Loire varietals of all time – well, least according to my biased opinion. *Grolleau* is a thin-skin varietal that gives light, low-alcohol, quaffable *vin de soif* that recalls summer fruits with just a touch of tannins in its youth. If you have drunk a bottle of our *Catherine et Pierre Breton Grolleau*, you already have a good feel for *Grolleau*. *Gamay*, well, you already know. Blend the two varietals together and *Voilà*. This is also non-filtered. This clocks in at 11.5% alcohol and goes down easy. A lovely summer red to drink slightly chilled.

UN ÉTÉ PARTAGÉ 2020
SPECULATIVE SKU: 133259 750ml 12 bottles/case
\$26.91 Wholesale/ \$35.00 Retail per bottle



This is 100% *Grolleau*. Peony-like nose with summer fruits. Fragile and pretty tannins. Ah, so French. *Grolleau* gives a light-coloured wine that is meant to drink young and cool. *Un Été Partagé* means a shared summer. Perhaps, a nostalgic phrase that recalls summer outdoor parties that stretch into late nights. Alcohol is often very low (11.5% for this one), which is pleasurable at a dinner table. *Grolleau* used to be abundant in *Touraine* in the 1930's and 1940's. Then, just about all of *Grolleau* was ripped out in favour of other varietals for commercial reasons. *Grolleau*, along with the aforementioned

Pineau D'Aunis, is now much treasured among the crazy Loire wine lovers like us. *Un Été Partagé* is from forty-year-old vines from two different heirloom strains: *Grolleau Noir* and *Grolleau Gris*. All these three wines, for me, is like drinking Loire wine history. Best slightly chilled. Happy summer!

LUCKY YOU! 2019
SPECULATIVE SKU: +035499 750ml 12 bottles/case
\$28.50 Wholesale/ \$37.00 Retail per bottle



If you prefer a crisp summer white, Laurent Saillard has a great one. A deliciously uncommon blend of about 80% Sauvignon Blanc and 20% Chardonnay. This is from his domain grown vines. Laurent told me Thierry Puzelat's Clos du Tue-Bouef '*Frileuse*' was the inspiration for Lucky You! Both wines are a blend of Sauvignon Blanc and Chardonnay. This vintage shows its exotic tropical fruit from the sunny 2019 vintage, while maintaining liveliness from the vines grown on limestone. Immediacy of Sauvignon (~80%) tempered by the lasting-power of Chardonnay (~20%). This was released in early spring

and we have a couple of cases.

(All of our wines are shipped in a refrigerated container to protect the wines.)

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