
LAURENT SAILLARD
(Pouillé, Loire)

March 2021



With Laurent Saillard in the vineyard that just has been ploughed. We are in village of Pouillé in Touraine.

I first met Laurent Saillard in 2010 when I was visiting Noëlla Morantin, whose wines we also import. Laurent, then, was working for Noëlla in the vineyards and cellar. In his youth, Laurent went to see the new world and eventually stayed in New York for a number of years. “*New York was amazing! What a great city.*” Laurent would pause and longingly say as we walk his vineyards during my last visit to the domain. But New York, it seems, is not a place to settle down.

Laurent, French native, missed his home land. Laurent already had met a few *vignerons* while living in New York. Laurent owned a restaurant in Brooklyn and he had many wines on the list from the French *vignerons*. So, Laurent decamped to the quiet countryside of Touraine in the Loire, surrounded by nature, vines and *vignerons*. In 2013, Laurent made his first commercial wine. The production was small and he hand-sold the wines mostly to his restaurant friends in New York. Today, Laurent has about seven hectares, which is small but that is the way he likes it. That is about the maximum size of vineyards that he feels he can tend well with occasional help.

LA PAUSE 2019

SPECULATIE SKU: +004972 750ml 12 bottles/case
\$28.50 Wholesale/ \$37.00 Retail per bottle

la

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

Vin de Soif at its best. Exuberant fruit and spices from the vintage that had generous sun. Goes down easy. Pleasurable. Hard not to pour another glass. This wine is made from 100% Gamay grown on limestone over clay. No other wine speaks so easy, relaxed and delicious than wines made from Gamay. I am beginning to believe Gamay is the most pleasurable varietal. It is always ready to play at a dinner table. *Élevage* is about eight months in neutral vats prior to bottling without filtration. Open a bottle over a Sunday supper and experience the life-affirming joy of Gamay from the Loire. Drink this beauty slightly chilled.

(Note: Labels are not current vintages and are shown for illustration purposes)

JOYFULL 2019

SPECULATIVE SKU: +144852 750ml 12 bottles/case
\$28.50 Wholesale/ \$37.00 Retail per bottle

joy

Vin de France • 11,5% vol • 75cl • LC16
Mis en Bouteille par LAURENT SAILLARD
Vigneron à Pouillé 41 Produit de France
Contains Sulfites Ⓢ

(full)

100% Cabernet Franc. The vines are grown on clay over limestone bedrock, which gives this wine inimitable taste. Laurent’s approach in the cellar is really gentle, especially this cuvée in recent vintages. *Joyfull* now only sees the gentlest extraction and maceration is only a week. Laurent has got some neutral barrels from Eric Pifferling in *Tavel* and lets the great Cabernet Franc grown in limestone speak with a longer classic *élevage*. It is beautiful. It’s got freshness and minerality from the Cabernet Franc vines rooted in limestone and the vines that are grown with love.

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

loved ones.

A deliciously uncommon blend of about 80% Sauvignon Blanc and 20% Chardonnay. 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%). Endlessly charming and engaging. A beautiful sipping wine with some cheeses & bread, preferably in your garden on a sunny spring day with your



A French way – a magnum for a lunch with the vineyard workers at the domain

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