
LAURENT SAILLARD
(Pouillé, Loire)

November 2021



With Laurent Saillard in village of Pouillé in Touraine. The vineyards are behind the house and at the end of dirt path.

Neither Laurent Saillard nor I can explain, but it appears Laurent is busy fixing his old tractor whenever I visit him. The last time I visited him a couple of years ago, our walk through the vineyard was interrupted by a call from a tractor service company, who was scrambling to get the parts for the tractor. A similar incident happened a few years ago when I visited Laurent. Then, again years back when he was starting his own domain. It is not a simple matter because the timing of ploughing the vineyard depends on a working tractor. In these parts of Loire, in a small family domain, the vigneron also has to be mechanically friendly. As I watched Laurent working the tractor, I am reminded the never-ending hard work for a *vigneron*.

Laurent Saillard is an adventurer. I first met Laurent Saillard in 2010 when I was visiting Noëlla Morantin, whose wines we also import. And that is how I met Laurent. 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. Laurent, French native, missed his home land. Laurent already had met a few *vignerons* while living in New York. So, Laurent decamped with his dog 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. 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

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 2020

**SPECULATIE SKU: +004972 750ml 12 bottles/case
\$29.35 Wholesale/ \$38.00 Retail per bottle**

Goes down like a praise. Pleasurable. Hard not to pour another glass. This wine is made from 100% Gamay grown on limestone over clay. The limestone makes all of Laurent Saillard fresh. 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 six to eight months, depending on a vintage, 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)

joy

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

(fall)

JOYFULL 2020

**SPECULATIVE SKU: +144852 750ml 12 bottles/case
\$29.35 Wholesale/ \$38.00 Retail per bottle**

Pretty. Raspberry-like nose with an earthy undertow. 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. It's got freshness and minerality

from the Cabernet Franc vines rooted in limestone and the vines that are grown with love.

LUCKY YOU! 2020

SPECULATIVE SKU: +035499 750ml 12 bottles/case
\$29.35 Wholesale/ \$38.00 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!

A deliciously uncommon blend of about 80% Sauvignon Blanc and 20% Chardonnay. This vintage shows freshness and sap from the balanced weather in 2020. Immediacy of Sauvignon (~80%) tempered by the lasting-power of Chardonnay (~20%). Endlessly charming and engaging. A beautiful sipping wine that goes with just about all vegetarian, fish and cheese dishes. We like to drink this wine with sushi at our home.

SCARLETTE 2020

SPECULATIVE SKU: +176600 750ml 12 bottles/case
\$31.79 Wholesale/ \$41.00 Retail per bottle

Scarlette

Vin de France • 12% vol • 75cl • LA16
Mis en bouteille par LAURENT SAILLARD
Vigneron à Pouillé 41 Produit de France
Contains sulfites

Charming. Beautiful. 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 peonies. This wine symbolizes the beauty of light-bodied, perfumed, and pleasurable wine that is Loire. Drink slightly chilled and watch the world pass by as you enjoy a bottle of this wine. *Pineau D'Aunis* is an indigenous

varietal in the Loire that only a few of us crazy Loire wine lovers know about.



Laurent Saillard and his tractor. That is Catherine Roussel (retired) of Clos Roche Blanche.

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