
NOËLLA MORANTIN
(Thésée, Loire)

August 2021



Just another day with Noëlla Morantin – listening to the fermentation song of her Sauvignon Blanc wines.

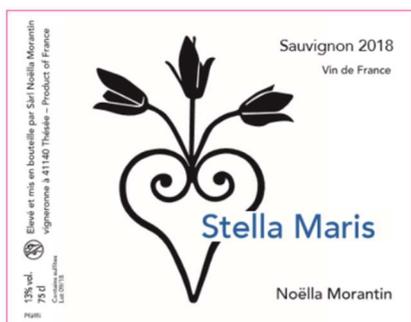
To receive Noëlla Morantin wines is to wait. I do not know another *vigneronne*, who takes so extraordinary time and unconditional love to release her wines, especially her Sauvignon Blanc *cuvées*. Last year, I received four distinctive Sauvignon Blanc wines that span three vintages. For this year's shipment, it is even more selective. Her latest *Chez Charles cuvée*, which would be normally be ready, was not ready for bottling for the timing of this shipment. Some vintages take longer than others. I simply would have to wait. And her *Pet Nat Rose Marie* 2018, which I tasted in her cellar when I last visited her in June 2019, was not ready for the 2020 shipping. I finally received some of that Pet Nat 2018 this year. For the majority of *vignerons*, the Pet Nat is ready in a year or so. Noëlla absolutely does not release her wines until her wines tell her they are ready. I love that about Noëlla Morantin.

For us importers, Noëlla Morantin is affectionately known as the queen of Sauvignon. Her Sauvignon Blanc wines have exuberance, elegance and complexity like no other. Her reds, which she produces so little, are equally precious.

Noëlla Morantin's domain is located in the tiny village *Thésée* in the Loire. It is about three-hour drive south east of Paris. Noëlla, with her partner Philippe, care for her tiny 7-hectare vineyards. Her hands-on work in the vineyards and her hands-off approach in the cellar really show in her wines.

Stella Marie Sauvignon Blanc 2019

**SKU: 068323 Speculative 750 ml 12 bottles/ case
\$25.44 Wholesale/ \$33.00 Retail per bottle**



Generous but with a mineral undertow. Flowers. A hint of honey. Exuberant and yet elegant. This Sauvignon Blanc goes down like a praise. Easy yet reflective. 100% Sauvignon Blanc from the vines grown on clay with limestone underneath. Sauvignon Blanc that I would love to drink endlessly over a lazy dinner in a garden. Stella Maris means starfish in French. Noëlla grew-up in Normandy and has fond memories seeing starfishes on the beaches.

(Note: The labels shown are not current vintages and are for illustration purposes only)

Les Pichiaux Sauvignon Blanc 2019

**SKU: 068329 Speculative 750 ml 12 bottles/ case
\$27.88 Wholesale/ \$36.00 Retail per bottle**



Exotic fruit taste with searing intensity and magical balance. From the Sauvignon Blanc vines planted on a single parcel of the *cuvée* name, where there is presence of silex in clay with limestone bedrock. This vineyard is particular as it is tilted gently southeast. So, the vineyard gets the morning sun but avoids the late afternoon summer sun. I have walked this parcel many times through the years, starting with *Clos Roche Blanche* before Noëlla took over. Gently chalky and full of Sauvignon Blanc charm. *Les*

Pichiaux is raised in neutral demi-muids for about a year prior to bottling. One of loveliest Sauvignon Blanc to kiss my lips.

LBL Sauvignon Blanc 2018

SKU: 068335 Speculative 750 ml 12 bottles/ case
\$40.01 Wholesale/ \$52.00 Retail per bottle



Compelling. Elegant. Willowy. A mineral backbone with seamless structure. Unified taste like a great *cru*. This is very singular Sauvignon Blanc. From the old Sauvignon Blanc vines grown silex-clay soil over limestone hill. The exposure is ideal southeast. The vines were planted in 1943. It is rare to see Sauvignon Blanc vines this age, even in the Loire. This wine sees the second winter in demi-muids, followed by many months in bottles prior to release. LBL mean *Les Bois Lucas*, which was the first domain that Noëlla worked. Noëlla used to farm the same parcel, where she used to vinify the very Sauvignon Blanc. When the owner of *Les Bois Lucas* retired, Noëlla bought the vineyard. This is her top wine.

Marie Rose (Pétillant Naturel) 2018

SKU: 856906 Speculative 750 ml 12 bottles/ case
\$30.32 Wholesale/ \$39.00 Retail per bottle



Pétillant Naturel Rosé made from 100% Cabernet Sauvignon. Noëlla has just a few rows of Cabernet Sauvignon vines. Cabernet Sauvignon, in Loire, does not ripen to the point of making a dry red but gives a beautiful sparkling. This *Pét Nat* is *sur lie* for about 24 months. Then, the wine is hand-disgorged and topped-up with the same wine. Then, the bottles rest for a few months for refinement. Much love and care go into this sparkler, like all of her wines. This is the last vintage of this *Pét Nat*. Cabernet Sauvignon vines are old (85 years) and is not producing much. The parcel will rest fallow for a few years before planting with *Romorantin*. *Romorantin* is

an indigenous but disappearing white varietal in the Touraine area. So, enjoy these last few bottles of Marie Rose. I am going to miss this wine.

Tango Atlantico 2017

SKU: 068332 Speculative 750 ml 12 bottles/ case
\$29.42 Wholesale/ \$38.00 Retail per bottle



Fresh, gently earthy, summer berry-fruits with melting tannins. So delicious. *Gourmand*, as French would say. This is a blend of about 60% *Cabernet Franc* and 40% *Côt* (aka *Malbec*). Two Bordeaux varietals that have a long history in this part of Loire. *Élevage* is about fifteen months in demi-muids (500 litre barrels). Then, the barrels are assembled. The assemblage is rested and bottled without filtration. This wine spent about eighteen months in bottles in Noëlla's icy chalk cellar before being shipped to our shores. This is a new shipment and has spent additional year in her icy cellar. Splendid.

La Boudinerie 2020

SKU: 223990 Speculative 750 ml 12 bottles/ case
\$24.22 Wholesale/ \$32.00 Retail per bottle



Summer berries. Fresh. Light. Quaffable. Made with 100% Gamay grown on clay with limestone. Maceration is intentionally kept short to make *vin de soif*. This wine spends about six months in neutral *demi-muids* (500 litre barrels) to settle down. *La Boudinerie* is a counterpoint to *Tango Atlantico*. Noëlla believes *La Boudinerie* is best with a short *élevage* while *Tango Atlantico* gains complexity with a longer *élevage*. Best served slightly chilled, preferably outdoors in a garden with your favourite humans.

Côt à Côt 2019

SKU: 864884 Speculative 750 ml 12 bottles/ case
\$32.76 Wholesale/ \$43.00 Retail per bottle



Plush texture and yet with a finely knit structure. A hint of blueberries with spices. Delicious. Hard stop at one glass. 100% Côt (aka Malbec), which has been cultivated in the Loire for centuries. Skins of Côt have deep colour, which shows in the wine. The wine spends about a year in neutral *demi muids* (500 litre barrels – about the twice the size of a Burgundy barrels) in the icy chalk cellar to settle down prior to bottling. Then, the bottles rest in the cellar for many months to settle down. It has been years since we received this wine. So, this is a treat.

