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**NOËLLA MORANTIN**  
(Thésée, Loire)

June 2023



*With Noëlla Morantin among the old vines in the LBL vineyard.*

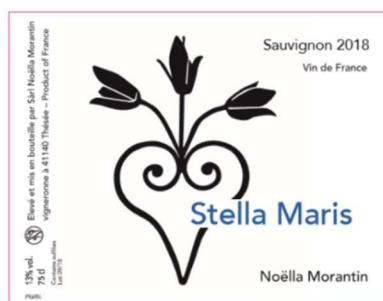
Noëlla Morantin embarked on a new life and enrolled in an oenology school at the age of twenty-eight. That was more than twenty years ago. Her internships followed at Agnès & René Mosse in Anjou and Philippe Pacalet in Burgundy. After the internships ended in 2003, she worked for the small *Domaine Les Bois Lucas* in the Loire, which is located close to where she is now in the village of Thésée. Being the only employee of the small domain, she did everything. She pruned the vines, drove the tractor, and vinified the wines. Noëlla worked at *Domaine Les Bois Lucas* until 2008.

I first met Noëlla Morantin one year after she opened her own domain. That was in 2010. For Noëlla, working for the small *Domaine Les Bois Lucas* has fortuitously led her to the path to owning the great vineyards. When her former employer decided to sell the vineyards, Noëlla was offered to purchase the very vineyards that she used to care for. She jumped at the opportunity. Noëlla's vineyards are near the village of *Pouille*, where there is an outcropping of limestone. Vines rooted in limestone give inimitable freshness and minerality in wines.

Noëlla is not from a wine family. She is from Normandy, which is the Atlantic coastal area known for butter and ciders. So, being a *vigneronne* is a calling for her. With help from her partner Philippe, Noëlla's vineyards have become even healthier as all her vineyards are now farmed with extraordinary care. Her wines were always great but they now have taken a leap of quality. Noëlla and Philippe do all the work themselves in the vineyards and cellar, except during harvests. Her heart is in her vineyards and her wines. Noëlla's total vineyards are only six hectares and she has no intention of expanding her vineyards.

As a side note, I first met Laurent Saillard, whose wines we also import, in 2010 when I was visiting Noëlla Morantin. At the time, Laurent Saillard was an intern at the domain of Noëlla Morantin, which explains the quality of Laurent's wines.

**STELLA MARIS (Sauvignon Blanc) 2021**  
**SKU: 68323 Speculative 750 ml 12 bottles/ case**  
**\$27.92 Wholesale**



beaches.

Spring and summer meals are incomplete without a crunchy, mineral Sauvignon Blanc from the Loire. This wine has all the hallmarks of great Sauvignon. A hint of flowers and honey adds complexity. Exuberant and yet elegant. Easy yet not so simple. 100% Sauvignon Blanc from the vines grown on clay and flint with limestone underneath, which gives freshness. Sauvignon Blanc that I would love to drink over a lazy dinner in a garden on a summer evening. Stella Maris means starfish in French. Noëlla grew-up in Normandy and has fond memories seeing starfishes on the

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

**CHEZ CHARLES (Sauvignon Blanc) 2020**  
**SKU: 168633 Speculative 750 ml 12 bottles/ case**  
**\$34.32 Wholesale**



Elegant. Complex. Inimitable perfume and texture of finely made Sauvignon Blanc from the Loire. Beautiful. Hand-harvested Sauvignon Blanc grapes are fermented with ambient yeasts - like all of Noëlla's wines. *Élevage* in neutral demi-muids (500 litre barrels) for about a year, followed by many months in bottles to settle down. Relatively long *élevage* really brings refinement and texture. It has that illusive engaging marrowy richness without the weight. Grace of old vines shining through. The vines come from the parcel that used to be farmed by a gentleman Charles Buchet before Noëlla purchased the vineyard. In honour of him, Noëlla named the cuvée after his name. The vines were planted in the 1960's.

**CHEZ CHARLES (Sauvignon Blanc) MAGNUMS 2020**  
**SKU: 474885 Speculative 1.5 Litre 6 bottles/ case**  
**\$74.31 Wholesale**

Also comes in MAGNUMS.

**LBL (Sauvignon Blanc) 2020**  
**SKU: 68335 Speculative 750 ml 12 bottles/ case**  
**\$42.85 Wholesale**



So pure in 2020. Smooth texture with flowers and citrus notes. Compelling. Elegant. Willowy. A mineral backbone with seamless structure. Unified taste that is only present in 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.

**LBL (Sauvignon Blanc) MAGNUMS 2020**  
**SKU: 474893 Speculative 1.5 Litre 6 bottles/ case**  
**\$91.38 Wholesale**

Also comes in MAGNUMS.



## LA BOUDINERIE 2021

**SKU: 223990 Speculative 750 ml 12 bottles/ case  
\$27.00 Wholesale**



Very pretty in this new vintage. Summer berries. Fresh. Quaffable. Immensely drinkable. *Digestible* as the French would say. Made with 100% Gamay grown on flinty sandy soil. The sand soil gives this Gamay airy structure. Maceration is intentionally kept short to make wine *vin de soif*. This wine spends about nine months in neutral *demi-muids* (500 litre barrels) to settle down in Noëlla's icy chalk cellar. At 12% alcohol, this wine is immensely pleasurable. Best served slightly chilled.

## MON CHER 2020

**SKU: 608000 Speculative 750 ml 12 bottles/ case  
\$30.66 Wholesale**



Peony-like nose that keeps your nose in the glass. Some spices and dusty earthy-mineral character add complexity. From the older Gamay vines planted in flinty clay soil. *Mon Cher* reminds me of a Burgundy. Perhaps, Noëlla's internship in Burgundy has had some influence on this wine. The fermentation is rooted in the Burgundy tradition. Half of harvest is destemmed while the other half is with stems. This wine spends about ten months in neutral *demi-muids* (500 litre barrels) to settle down. Then bottled to rest for a few months prior to release.

## TANGO ATLANTICO 2020

**SKU: 68332 Speculative 750 ml 12 bottles/ case  
\$30.66 Wholesale**



Gently earthy, summer berry-fruits. Dare I say this wine tastes like a beautiful Bordeaux. Not so surprising as this wine is a blend of about 60% *Côt* (aka *Malbec*) and 40% *Cabernet Franc*. Two Bordeaux varietals that have a long history in this part of Loire. Each varietal is picked and vinified separately. While *Cabernet Franc* is fully destemmed, about half of *Côt* is with stems. Then, the two are blended. *Élevage* is about eighteen months in *demi-muids* (500 litre barrels). Then, the barrels are assembled. The assemblage is rested and bottled without filtration.

## TANGO ATLANTICO 2020 (MAGNUMS)

**SKU: 361130 Speculative 1.5 Litre 6 bottles/ case  
\$66.08 Wholesale**

Also available in MAGNUMS for the first time.



Noëlla Morantin's chalk cellar in the village of Thésée

[www.racineimports.ca](http://www.racineimports.ca)