

PIERRE OLIVIER BONHOMME (Les Montils, Loire)



With Pierre Olivier Bonhomme in the village of Les Montils in the Loire

The term '*vins de soif*', literally meaning 'thirsty wines', is not easy to translate to our part of world. For me, *vins de soif* are delicious, easy-going wines to be enjoyed in abundance at a dinner table. Above all, it is about a pleasure of wines and foods. The majority of French wines used to be made *vins de soif* before the industrial methods came into the vineyards and cellars. When the wine critics started favouring heavily-extracted fruit-bombs, which are nothing to with the traditional French wine culture, the *vins de soif* wines began to disappear. It seems there is no shortage of wine critics and no shortage of *vignerons*, who seek approvals from the critics.

Today, the *vins de soif* culture has made a come back in Paris with all the great wine bars and restaurants – *Le Chateaubriand*, *Bistro Paul Bert*, *Le Comptoir*, *Le Baratin* and many others. Pierre Olivier Bonhomme wines are found in many of my favourite Parisian wine bars and restaurants. Pierre Olivier's wines represent the pleasures of the *vins de soif* French wine culture that I treasure the most.

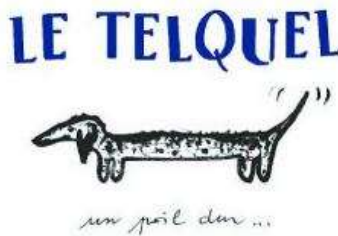
TOURAINES 'SAUVIGNON' BLANC 2015
SPECULATIVE SKU: 423020 750ml 12 bottles/case
\$19.91 Wholesale / \$22.69 Retail per bottle



This is a new vintage. I look forward to this wine every spring. This Sauvignon Blanc is full of easy-going charm. Ripe with an exotic tropical aftertaste. I have always had a soft spot for a tasty Sauvignon Blanc from the unpretentious Touraine. Finding a good one is not easy. Hand-picked grapes from organically cared vines are pressed, fermented in stainless steel vat with natural yeasts. The vat is moved outside overnight in early spring when the temperature is cold to settle the sediments. The wine is then bottled. Super with all foods from the sea and all things cheesy.

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

LE TELQUEL 2015
SPECULATIVE SKU: 530568 750ml 12 bottles/case
\$19.91 Wholesale / \$22.69 Retail per bottle



This is a new vintage. A wine that symbolizes *vins de soif*. It is an unusual and delicious blend of Gamay and Côt (aka Malbec) with a dash of Pineau D'Aunis. Fermented separately, then blended and raised in neutral barrels for about six months. Unfiltered. Totally unpretentious and seriously delicious. This wine goes down like a praise. This wine has an uncanny way of accompanying just about any dishes. There is a good chance that your bottle will be empty before your dinner is finished. Best slightly chilled.

CHEVERNY 2015
SPECULATIVE SKU: 163188 750ml 12 bottles/case
\$21.97 Wholesale / \$25.50 Retail per bottle

An equal blend of Pinot Noir and Gamay. Each varietal is hand-picked and fermented separately. Then blended and aged in neutral barrels for a few months to settle down. Floral and pretty. Immensely drinkable. Drink this *Cheverny* by a glass; drink it by a bottle with friends at a dinner table. Drink this *Cheverny* with your lover. Pour this wine over your lover's flesh and drink it. *Vins de soif*. You get the idea. In Burgundy, this blend is called *Passetoutgrains*. In the Loire, it is *Cheverny*. Drink this wine slightly chilled. I was happy when I heard Pierre Olivier Bonhomme decided to make this wine again. We have not had this wine since the 2010 vintage.

TOURAINES 'LA TESNIÈRE' Pineau d'Aunis 2015
SPECULATIVE SKU: 417501 750ml 12 bottles/case
\$28.14 Wholesale / \$33 Retail per bottle



This is a new vintage. It is made from 100% Pineau d'Aunis. Feminine. Exquisite. Delicate. Rose pedals recalling crush white peppers, reminiscent of a great Côte Rotie. Pineau D'Aunis is a varietal that has been grown in the Loire for centuries but is fast disappearing. The varietal is extremely difficult to cultivate with yields changing drastically from one year to the next – not the most commercial friendly grape. For dedicated artisan Loire *vignerons* though, Pineau D'Aunis holds a special place in their hearts, not in their bank accounts. This Pineau d'Aunis comes

from a clay soil with pure limestone base from the *La Tesnière* Vineyard near where *Clos Roche Blanche* is located. The production is tiny.

TOURAINE KO 'In Côt We Trust' 2013
SPECULATIVE SKU: 163204 750ml 12 bottles/case
\$24.71 Wholesale / \$28.29 Retail per bottle



Happy to have this wine back in stock. This is a new vintage. Mesmerizing nose with spices. Electrifying taste. Even after years of travelling throughout France, I can't think of another Côt tasting like this. Côt is also known as Malbec in the other parts of world. The colour of this wine is nearly neon blue. Fermented traditionally in an open-top vat with stems. Raised in neutral barrels for about a year and then cellared in bottles for another year to contain its energy. This wine has all the hallmarks of Pierre Olivier Bonhomme wines – fresh, fragrant, and alive. Still youthful. Best decanted and slightly chilled to

capture the fragrance.

TOURAINE PINOT NOIR 2012
SPECULATIVE SKU: 163220 750ml 12 bottles/case
\$25.53 Wholesale / 29.59 Retail per bottle



Pretty. Elegant. Spell-binding nose to match. Mineral tension with a peacock tail finish. This is a beautiful wine. Ah, très jolie! From the vines grown on the terraces of Cher River. The limestone bed along the terraces of Cher River, which runs through the village of Pouillé, is magical with Pinot Noir vines. Raised in neutral 225 and 500 litre barrels. Bottled without filtration.

VERCHENY 2014
SPECULATIVE SKU: 738997 750ml 12 bottles/case
\$21.16 Wholesale / \$24.39 Retail per bottle

100% Pinot Noir. Fresh summer fruits of cherries and strawberries with mineral complexity. The wine is raised in neutral barrels for about six months, before being bottled unfiltered. The vines are from the village of *Blois* where the vines are grown on sand. It is within the Cheverny appellation but because it is 100% Pinot Noir, the wine cannot be labelled as Cheverny, which requires to be a blend. Hence the play on words 'Vercheny'. Very youthful. It is best with a short-term cellaring.

MELON DE BOURGOGNE 2014
SPECULATIVE SKU: 795385 750ml 12 bottles/case
\$25.18 Wholesale / \$29.13 Retail per bottle

A new wine from Pierre Olivier Bonhomme. Organically grown and hand-harvested Melon de Bourgogne grapes are from the village of *Oudon*. The grape are pressed and aged in neutral 500 litre barrels for about six months. Luxurious feel of roundedness is balanced by bright acidity. As the name implies, the varietal Melon used to be common in Burgundy before the Chardonnay craze that led to the fine vineyards of Melon in Burgundy to be ripped out to plant Chardonnay. This is fuller, rounder body than our Domaine de la Pépière's Muscadets from Nantes.

Suggestion: Pierre Olivier Bonhomme serve all of his reds straight from the cellar. The reds tastes even better slightly chilled.

Visit our www.racinewineimports.ca for information about Puzelat-Bonhomme and the other artisans that we represent.

