

**PIERRE OLIVIER BONHOMME**  
(Les Montils, Loire)



*With Pierre Olivier Bonhomme in the outskirts of Les Montils in the Loire*

Of all the *vignerons* that we represent, Pierre Olivier Bohomme is the quietest. I have visited him six times in last eight years. No matter, my last visit, like the first, we would walk the vineyards, taste the wines together for hours, and he would barely speak a few words. When asked, he would answer all my questions with no more than a sentence and rarely volunteers knowledge. I wish he would. He spends much of his waking hours in the vineyards and cellar. He knows. Pierre Olivier Bonhomme is a model of “*those who know do not speak*”.

After working with Thierry Puzelat at his domain *Clos du Tue-Boeuf* for many years, Pierre Olivier has found his own path at his domain. He now owns ten hectares of vines. All of his wines now have taken Pierre Olivier’s signature. Pierre Olivier Bohomme wines have that illusive drinkability and quality that I appreciate the most.

**TOURAINNE 'LA TESNIÈRE' PINEAU D'AUNIS 2016**  
**SPECULATIVE SKU: 417501 750ml 12 bottles/case**  
**\$29.13 Wholesale / \$35.00 Retail per bottle**



This is a new vintage. Ravishing. It is made from 100% Pineau d'Aunis. Feminine. Exquisite. Delicate. Rose pedals and crushed white pepper. I keep pouring myself another glass in disbelief that a wine can taste like this. Zero body and all soul. 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. This Pineau d'Aunis comes from a clay soil with pure limestone base

from the *La Tesnière* Vineyard near where *Laurent Saillard* is located. The production is tiny.

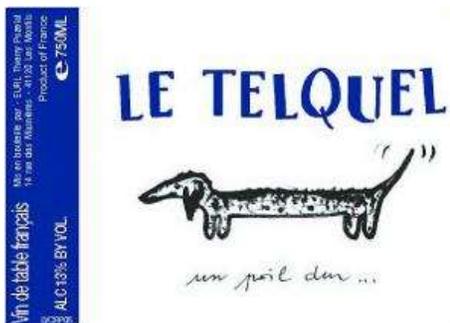
*(The labels are not current vintages and are shown for illustration purposes only)*

**TOURAINNE SAUVIGNON BLANC 2016**  
**SPECULATIVE SKU: 423020 750ml 12 bottles/case**  
**\$21.09 Wholesale / \$24.00 Retail per bottle**



The vineyard is south-facing with exposed silex stones all over the surface with limestone underneath, like *Pouilly-Fumé*. The exposition of the slope and soil give this wine an exotic tropical taste. This is a new vintage. Hand-picked grapes are gently pressed and fermented in neutral vats with natural yeasts. The vats are moved outside overnight in early spring when the night temperature dips cold to settle the sediments. Then, the wine is bottled. One of most delicious Sauvignon Blancs that I know.

**LE TELQUEL 2016**  
**SPECULATIVE SKU: 530568 750ml 12 bottles/case**  
**\$21.09 Wholesale / \$24.50 Retail per bottle**



This is always so delicious. And the 2016 really rocks. This is a new vintage. A wine that symbolizes *vins de soif*. It is a 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. There is a good chance that your bottle will be empty before your dinner is finished. Best slightly chilled.

**CHEVERNY 2016**  
**SPECULATIVE SKU: 163188 750ml 12 bottles/case**  
**\$23.29 Wholesale / \$27.00 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 month 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. In Burgundy, this blend is called *Passetoutgrains*. In the Loire, it is *Cheverny*. Drink this wine slightly chilled.

**SAVIGNON BLANC TOURAINE 'POB' 2016**  
**SPECULATIVE SKU: 130743 750ml 12 bottles/case**  
**\$27.80 Wholesale / \$32.00 Retail per bottle**

This is the first time we received this wine. From the tiny parcel that has clay on top with limestone bedrock. The vineyard has been planted by Pierre Olivier Bonhomme's grandmother. Very delicious. Nervous. Lively. Fresh. Hand-picked grapes, like all of Pierre Olivier's wines, are fermented with natural yeast. *Élevage* is in neutral demi-muids 500 litre barrels about ten months. Pierre Olivier makes 5 to 6 barrels each vintage. Beautiful. Pierre Olivier's greatest hits keep coming.

**TOURAINE KO 'In Côt We Trust' 2015**  
**SPECULATIVE SKU: 163204 750ml 12 bottles/case**  
**\$27.43 Wholesale / \$32.00 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.

**TOURAINE PINOT NOIR 2016**  
**SPECULATIVE SKU: 163220 750ml 12 bottles/case**  
**\$45.72 Wholesale / \$53.00 Retail per bottle.**



If you had this wine in the past, this vintage of Pinot Noir will surprise you. This is from a completely different vineyard. This wine comes from the village of *St Aignan-Sur-Cher*. The entire surface of the vineyard is 20 ares (about 0.5 hectare), which consists of clay and limestone. Pierre Olivier makes 4 to 5 barrels each vintage. Translucent colour. Rippling fluidity, weaving nose and tasty like no other Pinot Noir that I have tasted. Sublime. Truth in bottle. One of the most unforgettable wines that I have tasted. This wine is marked in the corner of my wine heart.



*With Pierre Olivier Bonhomme and his Touraine Pinot Noir 2016 from the barrel in May 2017*

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