

LE CLOS DU TUE-BOEUF (Les Montils, Loire)

August 2026



Hand-bottling magnums directly from the barrel

Getting hands on Thierry Puzelat's magnums is not so straight forward. Thierry does not announce the magnums on the export price list. The magnums are not bottled every vintage. I do not think the availability of magnums is a secret but an importer like me, somehow, must be in the know – by osmosis, as far as I can tell. All kidding aside, I am joyous to receive some magnums from Thierry and Zoé (his daughter).

The magnums are lovingly bottled by hand directly from the barrels (see the photo above), which is the gentlest method and avoids 'hurt' or 'bruises' during bottling. Details define great vigneron. This newsletter focuses on the magnums release of Thierry Puzelat's domain wines of *Le Clos du Tue-Boeuf*. Please refer to our previous newsletter for the other wines from Thierry, which can be found on our website.

VIN ROUGE 2025 (MAGNUMS)

SKU: 689302 SPECULATIVE 1.5 Litre 6 bottles/case
\$59.65 Wholesale / \$ 78.00 Retail per bottle



The 2025 vintage is a blend of Gamay (80%), and Pineau D'Aunis (20%). The blend changes every vintage. A *bistro vin!* A *bon vivant* wine. Pretty nose and colour. A hint of haunting weightless beauty from Pineau D'Aunis with a peppery taste. Chill this wine and serve it as a light summer red. Best slightly chilled. The retro label pays a homage to bygone era when wines like this were common in local bistros.

VIN BLANC 2025 (MAGNUMS)

SKU: 689305 SPECULATIVE 1.5 Litre 6 bottles/case
\$59.65 Wholesale / \$78.00 Retail per bottle



Zingy! A hint of lemon and pineapple with mouth-watering acidity. This vintage is a blend of 95% % Sauvignon Blanc and 5% Chardonnay. The little portion of Chardonnay adds *gras* and '*je ne sais quoi*'. The vines are grown on various soils: clay, sand, silex and limestone. This has all the charm and irresistible deliciousness of the Loire Sauvignon Blanc that I fell in love when I first visited Thierry Puzelat. I can't think of a better example of a Loire from one the greatest producers.

LA GUERRERIE 2023 (MAGNUMS)

SKU: 689442 SPECULATIVE 1.5 Litre 6 bottles/case
\$79.35 Wholesale / \$104.00 Retail per bottle per bottle

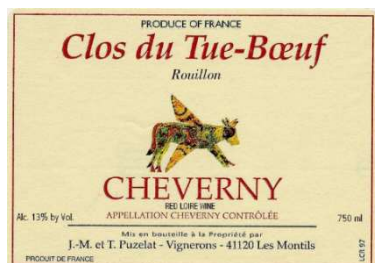


So pretty. Spell-binding fragrance. This wine always steals the barrel tastings when I taste through the cuvées with Thierry and equally beautiful when bottled. For this vintage, *La Guerrierie* is a blend of 70% Côt (aka Malbec) and 30% Gamay. Power and seriousness of Côt is tempered with the playfulness of Gamay. The palate is lively and light. *La Guerrierie* is an estate parcel that was co-planted with Côt and Gamay on a very clay soil. The *élevage* is in neutral Burgundy barrels (225 Litre) and demi-muids (500 Litre) prior to bottling. Côt

has been planted for centuries in *Touraine*. For those who are used to the new world Malbec, this wine will come as a shock.

CHEVERNY 'ROUILLON' 2023 (MAGNUMS)

SKU: 299759 SPECULATIVE 1.5 Litre 6 bottles/case
\$74.69 Wholesale / \$98.00 Retail per bottle



This *Cheverny 'Rouillon'* is floral with a hint of peppery nose. It is an equal blend of Pinot Noir and Gamay. One of the most delicious *Chevernys* that I know. There is something magical about blending Pinot Noir with Gamay. The blend always gives an easy drinking wine while keeping the Pinot complexity. The *élevage* is in neutral barrels. *Rouillon* means 'rusty' in French and is due to the reddish colour soil of the vineyard. Try to save a few bottles for a special occasion. This wine ages well in a good cellar.

PINEAU D'AUNIS 2023 and 2024 (MAGNUMS)

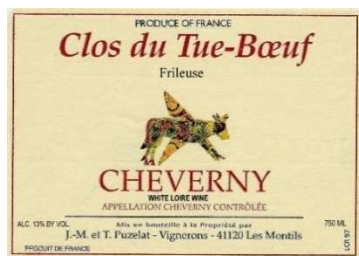
SKU 297885 SPECULATIVE 1.5 Litre 6 bottles/case
\$76.76 Wholesale / \$100.00 Retail per bottle



A hint of raspberries and flowers with white pepper - that is a hallmark of Pineau D'Aunis. *Pineau D'Aunis* is a disappearing varietal in the Loire. Widely planted in the Loire in the last century, only a few hectares of *Pineau D'Aunis* now remain. *Pineau D'Aunis* is very difficult to cultivate. Yields swing widely at its own discretion. Not the most commercially reliable varietal. For the artisan *vignerons* in the Loire, *Pineau D'Aunis* means a lot to them. *Pineau D'Aunis* is impossibly pretty. There is once case of 2023 and the rest is the 2024 vintage. Both vintages are very pretty. The 2023 vintage has a bit more concentration while the 2024 is a little prettier. A hard choice, really.

CHEVERNY 'FRILEUSE' 2024 (MAGNUMS)

SKU: 689296 SPECULATIVE 1.5 Litre 6 bottles/case
\$74.69 Wholesale / \$98.00 Retail per bottle



Crunchy. Vibrant. Fresh. A hint exotic taste with a mineral-infused finish that is so compelling. This white is an unusual and delicious equal blend of *Sauvignon Blanc*, *Chardonnay*, and *Fie Gris*. *Sauvignon* brings fruits and immediacy; *Chardonnay* adds body and texture; and *Fie Gris* adds acidity and minerality. Each varietal is picked and fermented separately. Then, all varietals are blended and aged in neutral demi-muids (500 litre barrels) and Burgundian barrels (225 litre) for about nine months.

LE BRIN DE CHÈVRE 2023 (MAGNUMS)
SKU: 689451 SPECULATIVE 1.5 Litre 6 bottles/case
\$89.71 Wholesale / \$117.00 Retail per bottle

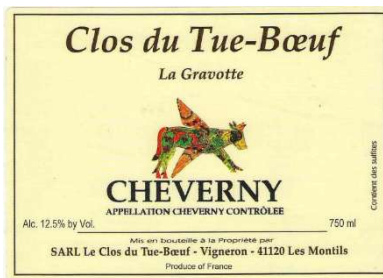
Le Brin de Chèvre



Graceful. Minerally. It is made from 100% *Menu Pineau*, which is another disappearing white varietal in the Loire. It is a risky varietal to grow because it ripens very late. With the temperatures getting warmer even in the Loire, *Manu Pineau* is making a stride. The vines come from two parcels that were planted in 1937 and 1950 with smatterings of recent plantings in the last twenty years. *Élevage* is in demi-muids (500 Litre) and Burgundy barrels (225 Litre) for about 9 to 10 months prior to bottling. A Loire wine history in a bottle from

one of the greatest *vignerons*.

CHEVERNY 'LA GRAVOTTE' 2025 (MAGNUMS)
SKU: 299803 SPECULATIVE 1.5 Litre 6 bottles/case
\$89.71 Wholesale / \$117.00 Retail per bottle



A blend of 95% Pinot Noir and 5% Gamay. Flowers and a hint of black pepper. A great entry with lovely midpalate. A finish that lingers. There have been many great *La Gravotte* rouges over the years but this one is really superb. The vines are about 40 years old. From the 1.2 hectare parcel that has a lot of stones and flint on top and limestone underneath. *La Gravotte* mean 'little gravelly one'. *Élevage* is about ten months in neutral demi-muids (500 Litre barrels).

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