

NOËLLA MORANTIN
(Thésée, Loire)

September 2026



With Noëlla Morantin - alive wines make quite the music in barrels.

I started importing Noëlla Morantin wines in 2010. After three years of importing her wines, there were no more Noëlla's wines in our market. I could not get a reservation of her wines, despite many attempts. There was no response. So, the years passed without Noëlla's wines.

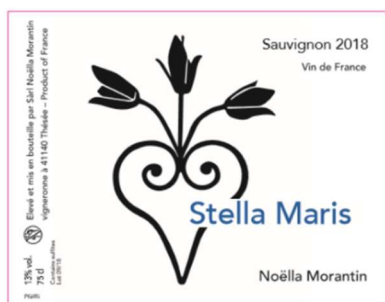
Then in 2019, I was travelling through France to meet and taste the wines of our producers. I was staying at a B&B in the village of *Saint Aignan-sur-Cher*, close to where the majority of our Loire producers are located. One evening, I walked into a tiny beautiful bistro *Archimède* in the village. As I walked into the bistro, who do I see?

"Brian?", Noëlla shouted across the bar. "Noëlla!", I shouted back. Before we even greeted each other and, in my poor manners, I said: "*I did not take your wines in the last few years because you never returned by emails.*" "Non", she replied as she opened her iphone and started looking for my emails. When she found my emails, she fell silent and asked, "*Oh dear. What are you doing tomorrow? Can you come to my cellar?*" And that is how Noëlla Morantin wines arrived back on our shores. As I walked back to the B&B, I thought to myself: what were the odds of me meeting Noëlla this evening?

The next morning, as I was having a breakfast, the owners of B&B asked how was my evening out. I told them about wonderful bistro and also about Noëlla Morantin. The owners of B&B looked at each other and then, in unison, they said, "*we served Noëlla's wines at our wedding.*"

STELLA MARIS 2025

SKU: 68323 Speculative 750 ml 12 bottles/ case
\$29.81 Wholesale / \$39.00 Retail per bottle



A hint of flowers and honey adds complexity. Exuberant and yet elegant. 100% Sauvignon Blanc from the vines grown on clay and flint with limestone underneath, which gives freshness. This 2025 is a sunny vintage, giving this wine tenderness and some richness. A crowd pleaser. 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)

LE PRINTEMPS 2023

SKU: 693502 Speculative 750 ml 12 bottles/ case
\$40.77 Wholesale / \$54.00 Retail per bottle

This is a new wine from Noëlla. It is 100% Pinot Noir. Fragrant with silky texture. So pretty. This wine has all the charm and elegance of a great Pinot Noir. The vines are from a half hectare parcel. Hand-harvested grapes are fermented with the whole clusters – i.e. with stems. To me, the Pinots made with stems have beautiful nose and elegance. The wine spends about a year in neutral barrels prior to bottling. Then, the bottles are cellared to rest for a few months prior to release.

LA BOUDINERIE 2023

SKU: 223990 Speculative 750 ml 12 bottles/ case
\$27.82 Wholesale / \$36.00 Retail per bottle



The 2023 vintage produced pretty and aromatic wines. 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 2022

SKU: 608000 Speculative 750 ml 12 bottles/ case
\$30.70 Wholesale / \$40.00 Retail per bottle



Noëlla has a parcel that has Gamay vines that are over 60 years old, which are in flinty clay soil. Peony-like nose. Some spices and dusty earthy-mineral character add complexity. *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. Lovely.

CHEZ CHARLES 2024

SKU: 168633 Speculative 750 ml 12 bottles/ case
\$39.47 Wholesale / \$52.00 Retail per bottle



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.

TERRE BLANCHE 2023

SKU: 391771 Speculative 750 ml 12 bottles/ case
\$34.80 Wholesale / \$45.00 Retail per bottle

This is 100% Chardonnay. The vines are grown on limestone, as the name of cuvée hints. Terre Blanche mean white earth, which is exactly what limestone looks like. There is something about white varietals that are grown on pure limestone. The resulting wines are somehow nervous, chiselled, and generous at the same time. Elevation is in neutral barrels for about a year. It has been over ten years since the last time I received this wine. I am so happy to see it back.

CÔT À CÔT 2023

SKU: 864884 Speculative 750 ml 12 bottles/ case
\$32.50 Wholesale / \$42.00 Retail per bottle



Plush texture and yet with a finely knit structure. A hint of blueberries with spices – the hallmarks of great Côt (aka Malbec). This is 100% Côt, which has been cultivated in the Loire for centuries. Skins of Côt have deep purple 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 a few years since we received this wine. So, this is a treat.

LBL 2020

SKU: 68335 Speculative 750 ml 12 bottles/ case
\$42.89 Wholesale / \$55.00 Retail per bottle



This is 100% Sauvignon Blanc. LBL mean *Les Bois Lucas*, which was one of the domains 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. Pure. 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.

TANGO ATLANTICO 2023

SKU: 68332 Speculative 750 ml 12 bottles/ case
\$32.34 Wholesale / \$42.00 Retail per bottle



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
\$66.11 Wholesale / \$85.00 Retail per bottle

Comes in MAGS in a great older vintage. Eh voilà.

MARIE ROSE (Pétillant Naturel) 2024
SKU: 856906 Speculative 750 ml 12 bottles/ case
\$38.18 Wholesale/ \$49.00 Retail per bottle



For the new vintage, this *Pétillant Naturel Rosé* is made from the blend of Romorantin and Côt. This is the first vintage that contains Romorantin. The depth and complexity of Romorantin shining through. Noella planted a few rows of Romorantin some years ago. This *Pét Nat* is *sur lie* for about a year. 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. Delicious.

OSIANA 2025
SKU: 262562 Speculative 750 ml 12 bottles/ case
\$27.82 Wholesale / \$36.00 Retail per bottle

This rosé is a blend of Côt and Gamay. Côt naturally has a deep colour and it certainly shows in this rosé. Exuberance from Gamay and spices from Côt that make this rosé compelling. While everyone else is sitting at dining table with purple lips from drinking heavy autumnal and wintery wines, drink this rosé instead and chill. This rosé, like so many great rosés, sings with just about all dishes.



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