



Beaujolais & Loire



STONE, VINE & SUN

WINE MERCHANTS

Beaujolais & Loire

Back in late March I spent a couple of days in Beaujolais: and enjoyed some of the most exciting tastings I have had in years. The 2009 vintage is clearly good to great over most of France, but in Beaujolais it is truly extraordinary: some *vignerons* compared it to 1947, and M. Viornerly (see below), our grower in Brouilly who is retiring after 35 harvests, said it was the best vintage he has ever made. Other comparisons were made: to 2005 - but 2009 was felt to offer purer, more concentrated fruit with less structure, so more enjoyable earlier; and also to 1989 - to which 2009 was considered superior. For me tasting 2009 Beaujolais reminded me of young 2007 southern Rhône (and many of you have already enjoyed these!), as a vintage of exuberantly fruited, delicious wines which can be enjoyed immediately or laid down.

Meanwhile, in early February Gordon undertook our annual visit to the "Salon des Vins de Loire" in Angers. Here too the mood was upbeat and optimistic, following a very successful vintage along the length of the river in 2009. Localized summer hail did reduce yields in some parts of the central vineyards (quite dramatically in Menetou-Salon); despite quantities being down, François Cherrier in Sancerre declared himself well pleased with the high level of ripeness, satisfying acidities and overall excellent quality. The good weather lasted long into the season, allowing the production of some fine sweet Chenin Blancs, but we will have to wait a year or two before these are released.

As the wines from these two regions so perfectly match the holiday mood brought on by the warmer summer weather it seemed to us a great opportunity to present them together in a list.

Simon Taylor
June 2010

Mixed Cases with a saving of at least 10% on the bottle prices

Beaujolais 2009 Tasting Case £113.50

(Two bottles each of six reds)

Code BL110

- 2009 Lagneau, Beaujolais-Villages (p.3)
- 2009 Viornerly, Brouilly (p.4)
- 2009 Crêt Gonin, Morgon, Les Charmes (p.4)
- 2009 Chapelle des Bois, Chiroubles (p.5)
- 2009 Chapelle des Bois, Fleurie, Bel Air (p.5)
- 2009 Santé, Chénas (p.5)

Drink and Keep Crus £128.75

(Three bottles each of four reds)

Code BL210

- 2009 Viornerly, Côte de Brouilly (p.4)
- 2009 Crêt Gonin, Morgon, Les Charmes (p.4)
- 2009 Calot, Morgon, Cuvée Jeanne (p.4)
- 2009 Santé, Juliéas Vieilles Vignes (p.5)

Sauvignon Blanc & Gamay £106.50

(Two bottles each of three whites and three reds)

Code BL310

- 2009 Cherrier, Sancerre (p.7)
- 2009 Cordaillat, Reuilly, Tradition (p.8)
- 2009 Les Chardons, Sauvignon, Vin de Pays de Loire (p.9)
- 2009 Lagneau, Beaujolais-Villages (p.3)
- 2009 Crêt Gonin, Morgon, Les Charmes (p.4)
- 2009 Chapelle des Bois, Fleurie, Bel Air (p.5)

Loire Terroirs £109.50

(Two bottles each of three whites and three reds)

Code BL410

- 2008 Blanchet, Pouilly-Fumé, Les Pernets (p.6)
- 2009 Cordaillat, Reuilly, Tradition (p.8)
- 2009 Putille, Anjou Blanc (p.11)
- 2008 La Grange Tiphaine, Les Cassiers (p.9)
- 2005 Rousse, Chinon, Les Puys (p.10)
- 2008 Cotelleraie, Saint Nicolas de Bourgueil (p.10)

Sauvignon Blanc Tasting Case £120.00

(Two bottles each of six whites)

Code BL510

- 2007 Masson-Blondelet, Pouilly-Fumé, Les Angelots (p.6)
- 2009 Cherrier, Sancerre (p.7)
- 2008 Chevilly, Quincy (p.8)
- 2009 Cordaillat, Reuilly, Tradition (p.8)
- 2008 Chavet, Menetou-Salon (p.8)
- 2009 Aumonier, Touraine Sauvignon (p.9)



Beaujolais

The weather in 2009 was perfect, with moderate heat (this isn't a vintage like 2003) mixed with just enough rain and odd cool intervals: indeed the weather was quite changeable. The grapes came in perfectly healthy - M. Brisson in Morgon said it was a "*plaisir à vinifier*", a doddle to make the wine - and with superb ripeness, about half a degree of alcohol more than normal. (None of the folk we buy from chaptalised, i.e. added sugar, sadly quite the norm in Beaujolais). The colours are vividly purple. The flavours range from red and black cherry through to black plum and blackberry, with more than a hint of liqueur on many wines, kirsch and cassis. The tannins are there - so 2009 Beaujolais can, and should be, laid down as well as drunk soon - but just so ripe and silky. Over a decade, for the top wines, these wines will subtly transform themselves into Pinot Noir look-alikes. The locals even have a verb for this: "*pinoter*", i.e. to become more Pinot-like with years in bottle. The wines begin to smell farmyardy, like mature Pinot Noir; they develop a svelte texture, and show gamey and truffley depths.

These wines are now **so undervalued**, with Cru Beaujolais in a great vintage one of the bargains of the entire wine world. Look at the contrast with those money-grubbing Bordelais, who, enjoying their third vintage of the century (no kidding), have stuck price increases of 40-70% on 2008. Most of the Beaujolais growers we buy from are charging barely more than they did for their 2005s! Looking at them, three things stand out: first, almost all farm less than 10 hectares, i.e. 25 acres; secondly, all are family-owned estates, often going back several generations; and thirdly, most are run by people in their forties, fifties and sixties. This is not a region embraced by thrusting young *vignerons*, experimenting with new winemaking techniques. Rather Beaujolais folk remain resolutely old-fashioned, making honest wines which are expressive of their heritage (those gnarled old vines) and landscape. So hats off to them, and reward their modesty in pricing by buying their wines.

The Crus

There are ten Cru villages in Beaujolais, all appellations in their own right in the north of the region, south-west of Mâcon. These stretch over about 15 miles in a rough north/ south band along the line of the rolling hills on the west side of the Saône Valley: this is a geographical alignment similar to the Côte d'Or or indeed the great vineyards of Alsace. Although the Crus only comprise about 25% of all Beaujolais production, they are the heart and soul of Beaujolais. Among these rolling hills the Gamay grape has a great affinity for the generally pinkish soils of decomposed granite, despite the soil being acidic rather than alkali as generally favoured by vines.

Serving Beaujolais

In France Beaujolais is usually served cool, but NOT COLD. This is very much a matter of personal taste: a Fleurie or Chiroubles might benefit from half an hour in the fridge, but a denser Morgon or Chénas might not. Secondly, to enjoy the 2009s now, they are best double decanted (i.e. poured into a jug and then back in the bottle), as these young wines open out with a bit of air.

The domaines below are listed roughly from south to north.

Domaine Lagneau, Quincié en Beaujolais

This is a typical French family-owned estate, now in the sixth generation of *vignerons*, with all the benefits that bestows: a sense of tradition, and a priceless inheritance of old vines, which were largely planted either 58 or around 100 years ago. Gerard Lagneau is quiet, with a weather-beaten face and broad smile: he prefers to be out among the vines. The energetic Jeannine runs the place. They really work hard here: the vineyards are grassed and carefully tended; and all their grapes are handpicked, usually later than all their neighbours, to ensure quality and full ripeness. Vinification is all carbonic maceration.

The family have five hectares in Beaujolais-Villages, on schist and granite soils in Quincié-en-Beaujolais, which lies just to the south of Régnié. Their steeply sloping vineyards lie in the line of the Crus: this is generally accepted as one of the best terroirs for Beaujolais-Villages. The 2007 and 2008 vintages of this wine both won *Coup de Coeurs*, the top accolade in the French Guide Hachette - will this also? (We will also later offer the Lagneaus' Régnié).

2009 Beaujolais-Villages, 13°

Bottle £8.95 Case £102.03 Code LAG109

Deep tone. So ripe and juicy and - all red and black cherries with hints of fig and liquorice. So crisp, alive and energetic! Now-2012





Domaine Georges Viorner, Brouilly

M. Viorner, a third generation winemaker with a small seven hectare estate, is a shy, humble man, softly spoken but with a real twinkle in his eye. He has been making wine for 35 years but is sadly retiring, although at least on a high with this great vintage. He makes his wine in the Beaujolais fashion using carbonic maceration and ageing in stainless steel, and his wines are highly regarded within France.

Brouilly and Côte de Brouilly are the southernmost of the Crus, spread around the 484 metre high Mount Brouilly. Brouilly is the largest of the Crus and as such is well known, though, given the variability of the soils, quality can be very inconsistent. Côte de Brouilly, in shape somewhat akin to a crown around the mount, is a quarter of the size, and perhaps more interesting. Soils here are meagre, based on metadiorite, the volcanic "*Pierre bleue*" of the Côte. M. Viorner's Côte de Brouilly comes from 2 hectares of south facing, 60 year old vines on clay and the blue metadiorite soils, at around 290m, near the base of the hill and therefore warm. The Brouilly is from 45 year old vines grown on fragile ("*tendre*") granite. These two wines, from the same harvest, are fascinatingly different.

2009 Côte de Brouilly, 13°

Bottle £10.75 Case £122.55 Code VIO109

Deep vivid purple. Lifted red cherry scent. Strongly red-fruited, cherries and plums. Not overtly fruity, this shows spice and earthy/mineral notes too. This seems tauter and with a little more grip of tannins than the Brouilly: M. Viorner thinks it will age better. Now-2016

2009 Brouilly, 13°

Bottle £11.95 Case £136.23 Code VIO309

Splendid aromas: really ripe cherries, with a hint of kirsch, plus hints of spice and that sticking plaster scent one finds on young Pinot Noir. Vivid, crisp black cherries and Victoria plums, so expansive, spiked by pepper, cinnamon and that elusive sense of minerals. So supple, but there are ripe, sustaining tannins there too. So complete and delicious. Now-2015

Domaine du Crêt Gonin, Villié-Morgon

The Brissons are a local clan with lots of cousins in wine: we deal with Bertrand at the estate he shares with his brother. Together they work their 9 hectares, half owned, half on

long-term lease. Against the habit in Beaujolais they eschew *maceration carbonique* and make the wine using a wholly conventional fermentation in concrete tanks.

Les Charmes, one of the six sub-zones of Morgon, is high up, over-looking the village of Villié-Morgon. The family's south-facing vineyards surround their property, and lie on sandy soils overlying fragmented schist. In 2009 Bertrand made a more traditionally styled Beaujolais than some, with crunchy black fruit.

2009 Morgon, Les Charmes 12.5°

Bottle £9.95 Case £113.43 Code GON109

Deep purple, vivid at rim. Scent of black cherries, and that black fruit dominates on the palate, showing as a juicy, mouth-watering, blackcurrant character. Fresh and gulpable, with very soft tannins. Long. Now-2015

Domaine Calot, Villié-Morgon

Jean Calot and his brother François continue to produce exemplary, age-worthy Morgons from their 10.5 hectares. Jean, who will be sixty this year, is very highly regarded within the region: other producers nod with respect when his name is mentioned. He is clearly a thinker: vinification is empirical, ranging from *maceration carbonique* to conventional fermentation; and he also employs thermovinification, involving heating the must briefly to assist extraction (admittedly a controversial technique). The result is big, complex wines which are capable of ageing, and take on Pinot Noir characteristics after a few years in bottle. This is usually attributed to Morgon's different soils: widespread decomposed schist with a lot of iron and manganese. Locally they call it *la roche pourrie*, rotten rock, presumably for its alternation of grey-green and reddish tones.

The Cuvée Jeanne is named after the Calot's mother, from one parcel near Corcelet of vines planted in 1963-4: this wine has just won *1er Prix* in the *2010 Concours des Grands Vins du Beaujolais*.

2009 Morgon, Cuvée Jeanne, 13°

Bottle £12.50 Case £142.50 Code CAL209

Vibrant purple. Fresh aromas of black cherries with a hint of vanilla. Very ripe, with great depth of Morello cherries and blackcurrants. Lush and smoothly textured: the tannins are there, but so svelte. Interesting hint of black chocolate. Impressive wine, a keeper. Approachable now but best 2011-2018.



Domaine de la Chapelle des Bois, Le Colombier

The Coudert-Appert's Fleurie is now firmly established as a favourite among our customers. Eric Coudert works in the vineyards and organises the harvest whilst Chantal, née Appert (qualified oenologist, sparky and energetic) controls the winery and sales.

They have 8.5 hectares in total from Chantal's father, 8 in Fleurie and just half a hectare in Chiroubles. The Fleurie vineyards lie on the foothills of the massif, so tend to be well exposed, facing east to south-east. Soils in Fleurie are pale pink, arenitic, and lighter than in most of the Crus, perhaps explaining the grace of the wines. Chiroubles, just to the south-west and sharing its orientation, is less than half the size of Fleurie. The more sandy vineyards are the highest of the Crus, at 280-450 metres, and this tends to give freshness and bite to its pretty wines, which are otherwise similar in style to Fleurie.

As with M. Calot, the winemaking here varies: in 2009 about half was conventional, half carbonic maceration, but all the wine goes into the traditional large old oak *foudres*, large barrels, in the Beaujolais fashion; and all are bottled with minimal filtration to preserve texture.

2009 Chiroubles, 13°

Bottle £10.50 Case £119.70 Code CHB309

Clear, bright purple. Scent of summer pudding, and that mélange of bright fruit comes through on the palate, with redcurrants, red cherries, cranberries and bilberries. So light and silky. In this superb vintage the wine is lovely, all delicacy and finesse. Now-2015

2007 Fleurie, 13°

Bottle £10.75 Case £122.55 Code CHB107

Deep hue. Seductive perfume of raspberries. Lively red cherry and redcurrant. Light, fully ripe, perfumed and crisp. Textbook Fleurie, now drinking perfectly. Now-2011

2009 Fleurie, Bel Air, 13°

Bottle £10.95 Case £124.83 Code CHB409

From one parcel of vines. Pretty, red-fruited scents - *fraises des bois*. Approachable palate of red cherries and strawberries. Charming, but with plenty of substance and acidity too for keeping. With Chantal and Eric we drank this with *andouillettes*, mild and loosely packed pork tripe sausages, and it was delicious - it would be excellent with any charcuterie as the acidity cuts the fat. Now-2016



Bernard Santé, La Chapelle-de-Guinchy

Bernard, short and chipper, is one of those optimistic souls whom it is always a pleasure to visit - and he has such transparent integrity too. He admitted that he had sold all his 2008 vintage in bulk to *negoçiants*, as he wasn't satisfied with the quality after hail damage. He also expresses his philosophy simply: he is happier making "*bon vins à grands vins*", and that he likes to craft "*souple*", attractively supple, wines.

He owns 5 hectares of Chénas lying on clay and schist. At only 280 hectares, Chénas is the smallest of the Crus, producing wines which may be similar to those of Moulin-à-Vent in their strength of flavour, but perhaps a little more rustic. Bernard also has 3 hectares of Juliéнас on clay-limestone. The remarkable old vine bottling below comes from one parcel of 60-70 year old vines at Les Mouilles, on clay over granite and quartz, high in the Appellation towards Saint Amour.

2009 Chénas, 12.5°

Bottle £10.75 Case £122.55 Code SAP109

Mid depth - clear ruby. Aromas of very ripe cherries, almost a hint of Kirsch. Bright red cherries lead the palate too, which builds and opens out. Supple, but showing plenty of glycerol, a sign of real concentration. Now-2016

2009 Juliéнас Vieilles Vignes, 12.5°

Bottle £14.50 Case £165.30 Code SAP409

Deep purple, the colour of glossy black cherries, and clear. Very lifted scents of ripe soft fruit. The core is splendidly black-fruited, full of ripe blackberries, very lively but also so richly textured. This has irony depths too. Great finish, with a pinch of white pepper - which shows the minerality so clearly. Approachable now but best 2011-2018.



Loire

Pouilly-Fumé

The longest river in France; the Loire flows north for over half its length, before turning west at Orléans and heading towards the Atlantic coast. Just before this deviation the river runs between Pouilly and Sancerre, the two most famous names in the whole valley. Both towns are capable of producing thrilling wines from Sauvignon Blanc but it would be a brave, or possibly foolish, taster who would claim to consistently tell one from the other. It is true that Pouilly-Fumé has a higher proportion of clay-flint soils which can impart a characteristic smokiness to the wines.

Francis Blanchet, Pouilly-sur-Loire

Year in, year out M. Blanchet creates wine that is so true to the appellation, and that really displays the illusive suggestion of gunflint, especially after a year or so in bottle. The 2008 is a particular success from a vintage the family considers to be a "bonne année".

2008 Pouilly-Fumé, Les Pernetts, 12.5°

Bottle £11.95 Case £136.23 Code BLA108

Pale lemon with green highlights. Delicately balanced between fresh citrus and deeper more mineral elements, with prominent acidity. Long and fine. Now-2012

Masson-Blondelet, Pouilly-sur-Loire

The seventh generation of Massons have now assumed control, with Pierre looking after both vineyards and cellar whilst sister Mélanie is in charge of sales and marketing. The estate covers about 15 hectares of vines around the village, from which they make several cuvées of Pouilly-Fumé from

different soils: Les Angelots is from south and south-east facing chalky (calcareous) vineyards in the heart of the appellation, and always shows really open, enticing aromas and fruit. Les Pierres de Pierre is a relatively new wine - the first vintage was 2004 - from four small parcels of 40-45 year old vines grown on flint. The modern winemaking here aims to let the differences in *terroir* shine through in the finished wines.

2007 Pouilly-Fumé, Les Angelots, 12.5°

Bottle £13.75 Case £156.75 Code MAS207

Aromas of gooseberries and ripe citrus are followed on the palate by delicate citrus flavours leading to a savoury depth. Rapier-like focus and very pure on the finish. Now-2011

2007 Pouilly-Fumé, Les Pierres de Pierre, 13°

Bottle £15.95 Case £181.83 Code MAS407

Pale with green tinges. This has a more floral scent. Elements of lemon and mineral balance to perfection. Very long and so elegant. Now-2011





Sancerre

Just across the river from Pouilly, Sancerre is so famous that high prices are no guarantee of quality. At a time when so many are tempted to take the high volume route the value of our carefully built relationships with those who favour quality over quantity cannot be overestimated. As the demand for white Sancerre is so high Pinot Noir makes up only a small percentage of the vineyard area but the delicate rosé that it produces is entrancing a growing number of fans.

Cherrier Père et fils, at Domaine de la Rossignole, Verdigny

Prices *chez* François Cherrier have never been greedy and we are delighted that the wines get better year on year. François's superior Cuvée Grand Picot is partially fermented and aged in barrel. Perfectly mature, it shows a delicacy of touch which sets it apart from the aggressively oaky offerings of some of his neighbours. The Cherrier family's rosé, from 100% Pinot Noir, always has more depth of fruit than some Sancerre rosés. Localized summer hail means that François has less of this wine available than usual.

2009 Sancerre, 13.5°

Bottle £11.95 Case £136.23 Code ROS109

Pale lemon colour. Whistle clean citrus aromas. Intense ripe fruit elegantly melds with characteristic minerality. Powerful and stylish. Now-2012

2005 Sancerre, Cuvée Grand Picot, 12.5°

Bottle £13.95 Case £159.03 Code ROS505

Still pale in colour with a touch of honeyed maturity on the nose. Fully developed with well balanced almond and fresh floral notes. Attractively long finish. Drink this year

2009 Sancerre Rosé, 13.5°

Bottle £12.95 Case £147.63 Code ROS309

Attractive pale pink colour. Vivacious rosehip and raspberry fruit make this a delightful example of this popular style. Now-2011

Do see the mixed cases
on the inside cover of this list



Quincy, Reuilly and Menetou-Salon

Quincy, Reuilly and Menetou-Salon remain in the shadow of their better known neighbours, Sancerre and Pouilly, yet the wines are growing in popularity with those who seek value and authenticity rather than a famous name. In 1936 Quincy became only the second Appellation Controlée in France, after the example of Châteauneuf-du-Pape, with Reuilly following a year later. From plantings on lighter, sandier soils, and with a slightly warmer climate than at Sancerre, wines from Quincy tend to be creamier and softer, while the well exposed limestone soils of neighbouring Reuilly yield a touch more elegance. The appellation of Menetou-Salon, spread out along a range of hills to the north-east of Bourges, is contiguous with Sancerre. Among Charolais pastures and cereals, the vineyards lie largely on south-facing slopes, all on calcareous, Kimeridgian clay.

Domaine de Chevilly, Mereau

The Lestourgie family continues to make exemplary Quincy from nine hectares of vines, and this wine is now established as a firm favourite among many customers. Minimal use of chemicals in the vineyard and low temperature fermentation maximize fruit flavours and the expression of terroir.

2008 Quincy, 13° [Screwcap]

Bottle £10.25 Case £116.85 Code CHE108

Almost water white. Quite pungent, fresh cut grass scent. Intensely citrus, possibly even mandarin, this is a classically structured Loire Sauvignon; refreshing and long. The 2009 will follow. Drink this year

Domaine Cordaillat, Mereau

Michel and Chantal Cordaillat established their domaine in 1995 and now farm 7 hectares, of which 65% is Sauvignon Blanc. This year we have included two wines which impressed us, both in France and when retasted in Twyford.

2009 Reuilly, Tradition, 13°

Bottle £10.50 Case £119.70 Code COD109

So lively and bright, with jasmine and lemon notes. Delightfully open and moreish, with ripe fruit countered by balancing acidity. Now-2012

2009 Reuilly, Les Sables, 13°

Bottle £11.75 Case £133.95 Code COD309

A noticeable step up in richness, whilst still maintaining mouthwatering focus; the citrus and stone fruit character supported by smokey minerality. Definitely one for Fumé fans. Long and intense. Now-2013

Domaine Chavet, Menetou-Salon

The bubbly Marie-Lise and husband Phillippe can trace winemaking in the Chavet family back to the 17th century, and now run a 23 hectare domaine. The wine here, with its distinctive *belle époque* label, is very correct, with an impressive mineral steeliness, continuing a run of successful vintages.

2008 Menetou-Salon, 13° [Screwcap]

Bottle £11.25 Case £128.25 Code CHC108

Very bright pale lemon. Aroma of preserved lemons. On the palate ripe lemons again, integrating seamlessly with a fine minerality. Very classy and drinking well. Now-2011

Touraine

Domaine de l'Aumonier, Coufy

Sophie and Thierry Chardon are a determined young couple who only founded their estate on bought and rented land in 1997, they now farm 47 hectares, over half planted to Sauvignon Blanc. Since 2007 they have been undertaking the three year process to achieve organic certification.

The appeal of the wines here lies in the ripe fruitiness of the house style. We offer three whites: Vin de Pays Sauvignon, Touraine Sauvignon and a barrel fermented Chenin Blanc, Cuvée Henri, along with a barrel fermented red made from Cabernet Franc with 5% Malbec which won a bronze medal at last year's Angers fair.

2009 Les Chardons, Sauvignon Blanc, Vin de Pays de Loire, 12°

Bottle £6.95 Case £79.23 Code AUM309

Bright grassy aromas. Pure gooseberry and sherbert lemon flavours of ripe Sauvignon blanc, perfect for parties, salad lunches or as a fruity aperitif. Now-2011

2009 Touraine Sauvignon, 13°

Bottle £8.95 Case £102.03 Code AUM109

Despite growing competition, particularly from New Zealand, this continues to be our most popular white wine. Mid lemon. Fresh, lightly nettley scent. Lots of flavour - citrus and ripe grapefruit - and good weight. As ever, so fruity that it's delicious on its own, though it's correctly dry and refreshing. Now-2011

2008 Touraine, Cuvée Henri, 12.5°

Bottle £9.95 Case £113.43 Code AUM508

The fruit of vines aged over 30 years. Clean, creamy scent. Gush of vivid fruit flavours, ranging from white peach to quince and mango, with just a hint of vanilla. This offers satisfying concentration and volume. Now-2012

2007 Touraine, Les Arpents sous bois, 12.5°

Bottle £9.75 Case £111.15 Code AUM707

Bright mid purple. Classic pencil shavings on the nose. Creamy red and black fruits with a mid-palate rounded by a hint of toasty oak. Attractive length. Now-2011

Domaine des Corbillières, Oisly

This estate lies at Oisly, just south of Blois in the heart of the appellation. Our usual wine here is the family's old vine cuvée, named after Dominique Barbou's great-grandfather, who was one of the pioneers of Sauvignon Blanc in Touraine. This, picked late and from low yields, is always a wine with plenty of weight and minerality, genuinely able to stand comparison with more expensive wines from the Central vineyards; and it ages extremely well too.

2009 Touraine Sauvignon, Fabel Barbou, 13.5°

Bottle £9.95 Case £113.43 Code COR209

Green-tinged. Open, inviting nose. On the palate: ripe yet elegant, displaying cut grass and citrus notes, with an attractive mineral edge. Very fine in this vintage. Now-2012

Note: Arriving late July

Touraine Amboise

Touraine Amboise is a very small appellation - only 220 hectares - either side of the Loire east of Tours. Two thirds is planted to red varieties, which thrive on the clay and limestone soils.

La Grange Tiphaine, Amboise

Damien & Coralie Delecheneau's reds are fascinating: somehow they achieve full ripeness allied to grace and poise. Les Cassiers is pure Gamay, Ad Libitum is roughly a third each of Gamay, Cabernet Franc and Cot (Malbec). The top red, Clef du Sol, is a blend of 55% Cabernet Franc and 45% Cot, grown on clay/silex soil. Such is the high demand for these wines from around the world that we have only tiny quantities of each, but they do make supreme summer drinking.

2008 Touraine Amboise, Les Cassiers, 13°

Bottle £8.75 Case £99.75 Code TIP708

Soft red cherry tone. Light, fresh, red-fruit aromas. Crunchy mouthful, with bright cherries to the fore. So pretty, with minimal tannin, this makes perfect light drinking. Drink this year

2008 Touraine Amboise, Ad Libitum, 13°

Bottle £10.50 Case £119.70 Code TIP608

Deeper coloured than Les Cassiers. Red and black fruit seasoned with clove and cinnamon spice. Correctly firm tannins and a long finish. Now-2011

2006 Touraine Amboise, Clef du Sol, 13°

Bottle £12.50 Case £142.50 Code TIP906

Solid purple. High-toned scent of red fruits. Light and pure in the mouth, juicy red fruits with a creamy texture and savoury notes. Smooth tannins. Long finish. So elegant. Now-2012





Saint Nicolas de Bourgueil and Chinon

Just before the town of Saumur as the Loire flows towards the west is the source of many of the best red wines in the valley. Saint Nicolas lies on the north bank whilst Chinon is to the south of the river, both producing wines from Cabernet Franc in styles from light and early drinking to more full-bodied, structured and age worthy.

Gérald Vallée, Domaine de la Cotellerie, Saint Nicolas de Bourgueil

On the gently south-facing gravel terraces and sandstone slopes around the village Gérald Vallée crafts a range of 5 wines from a domaine of 26 hectares. We offer two wines: Cuvée Domaine, from plots across the estate, is just rounded from some ageing in old wooden vats, and shows typicity allied to real finesse. L'Envolée is his top wine, from two low-yielding plots of sixty year old vines on the slopes, given lots of *pigéage* and long maceration to aid extraction, before 12 months ageing in barrel, and bottling without fining or filtration.

2008 Domaine de la Cotellerie, Saint Nicolas de Bourgueil, 12.5°

Bottle £10.95 Case £124.83 Code VAL108

Scent of fresh currants. Silky textured, showing ripe currants backed by fine savoury tannins, this is attractively aromatic. So correct and elegant. Now-2013

2007 Gérald Vallée, Saint Nicolas de Bourgueil, L'Envolée, 12.5°

Bottle £15.95 Case £181.83 Code VAL307

Deep and opaque. Piercing blackcurrant nose. Intensely black-fruited palate, with mineral hints. So velvety and well integrated, but still very young. Real poise and potential, decanting recommended. Now-2015

Wilfrid Rouse, Savigny en Veron

Wilfrid Rouse has 18 hectares of Cabernet Franc, across a wide range of soils. Les Puys, from a flinty, clay and sandy south-facing vineyard on the hills, is a weighty wine, and was selected as one of the top three 2005 Chinons in a **New York Times** tasting.

2005 Chinon, Les Puys, 13.5°

Bottle £10.75 Case £122.55 Code ROT605

Given a year in 3-4 year old barrels. Very deep colour. Scent of crushed blackcurrants. Bittersweet black fruit, quite dense and big-framed, with spice accents, and a ripe tannic backbone. Real wine. *"Full-bodied, dry and earthy, with flavors of bright fruit, spice, citrus and herbs"* **New York Times**, March 19th 2008. Now-2011

Anjou-Saumur

As the river flows west from Touraine, Chenin Blanc takes over from Sauvignon Blanc for whites, supplemented by the Cabernet varieties for reds and rosés. This area south of the town of Angers produces the vast quantities needed to fill supermarket shelves, alongside rare and sought after treats such as Savennières and Quarts de Chaume.

Chapin & Landais, St. Hilaire St. Florent

We continue with this excellent vintage fizz, made from Chenin Blanc (here known as Pineau de Loire) with 10 % Chardonnay. Chenin Blanc has excellent acidity, so lends itself perfectly to the production of sparkling wine, produced in Saumur since the early nineteenth century.

2007 Saumur Brut, Le Grand Saumur, 12.5°

Bottle £10.95 Case £124.83 Code CHL107

Fine mousse. This always has a pretty scent of apples and pears. Very clean fruit, not absolutely bone dry, and appealing freshness. Now-2012

Château de Putille, La Pommeraye

Pascal and Geneviève Delaunay farm 60 hectares spread over the two communes of Montjean-sur-Loire and La Pommeraye, to the south west of Angers. Here we offer the latest vintages of the good value Chenin Blanc and Cabernet Franc.

2009 Anjou Blanc Sec, 12.5°

Bottle £7.95 Case £90.63 Code PUT709

Ripe pears and a touch of honey on the nose. Attractive weight and texture, with bright, pure flavours of pear and pineapple: a lovely example of young Chenin Blanc, and correctly dry on the finish. Now-2012

2009 Anjou Rouge, 13°

Bottle £7.50 Case £85.50 Code PUT309

100% Cabernet Franc. Vivid youthful purple. Very ripe cherry aromas. Crunchy cassis fruit balanced by ripe, supple tannin. Youthful, a touch rustic, and an ideal accompaniment to *porc aux pruneaux*. Now-2012



Château Pierre-Bise, Beaulieu

The modest and deep thinking Claude Papin is a master of Chenin Blanc in all its guises from bone dry to lusciously sweet. His focus is to produce wines which truly reflect their individual origins alongside their varietal character. In addition to wines from the superb but tiny 2007 vintage (see the glowing reviews from **Decanter Magazine**), we have a small amount of Coteaux du Layon that Claude held back from the *botrytis* rich vintage of 2005.

2007 Savennières, Clos de Coulaire, 14°

Bottle £12.75 Case £145.35 Code CPB607

Pale gold with a suggestion of green. Intensely apricot on the nose. Richly textured, but pure and balanced, with a fine mineral thread and a long finish. Now-2012

2005 Coteaux du Layon, Rochefort Rayelles, 12°

Bottle (50cl.) £16.50 Case £188.10 Code CPB105

From the top section of the Haut de la Garde vineyard. Glowing deep gold. A brooding nose of honey and caramel leads into a huge rush of flavours from petrol through to Christmas cake. Viscous and mouthfilling, but a bright acid spine maintains balance. Very long. Now-2017. Limited stock.

2007 Coteaux du Layon, Beaulieu, Rouannières, 11.5°

Bottle (50cl.) £19.50 Case £222.30 Code CPB507

From a vineyard on thin soil over spilite. Very pure, lightly floral aromatics. A delightful apricot nectar, cut with tingling acidity. *"Rich and bright, Tense and taut. Lovely acidity, long and elegant palate and good texture - benchmark stuff. Complex and subtle"* **** **Decanter Magazine**, January 2010. Now-2020

2007 Quarts de Chaume, 11°

Bottle (50cl.) £29.95 Case £341.43 Code CPB207

A very clean and inviting nose of honey with floral touches. Real depth of flavour, showing tropical fruit, mandarin and even a hint of chocolate. Already complex and difficult to resist, this will reward the patient. *"Beautiful palate with excellent balance of acidity and high residual sugar - concentrated and layered. Delicious."* **** **Decanter Magazine**, January 2010. Now-2022

Domaine des Forges, St. Aubin de Luigné

Stéphane and Séverine Branchereau are another couple who have successfully taken on a thriving family domaine. Their 40 hectares of vines produce numerous different cuvées, from dry whites and reds through to luscious late harvest wines.

2008 Coteaux du Layon, St. Aubin, 12.5°

Bottle £10.50 Case £119.70 Code FOR608

As in the previous vintage a north wind in September dried the grapes. Pale, youthful gold. Pure flavours of ripe apricot. Richly medium sweet, this is an extremely delicious bottle to accompany blue cheese or simple desserts. Whether you choose to drink or keep this, it's still absurdly good value. Now-2018

Terms & Conditions

- We offer a 5% discount for unmixed cases (12 bottles) except where it is indicated that no further discount applies. Please ask us about discounts on large orders.
- We offer a no quibble guarantee. If you're unhappy with any aspect of your wine we'll provide a refund or a replacement without fuss, though we reserve the right to make a small charge to cover collection and delivery.
- Delivery Charges* to one address are as follows:

1-5 bottles	£8.50
6-11 bottles	£6.95
1 case of 12 bottles	£5.50
13-24 bottles	£8.50
More than 24 bottles	£10.00

Please note: free delivery for orders of £250.00 or more (to one address), or over £75 in the Winchester area (*Delivery prices vary for delivery to the highlands, islands and Northern Ireland – please ask us for a quote).
- Wines are dispatched (subject to availability) within three working days of receipt of your order and should be delivered within 48 hours. We will not take payment from Credit Cards until your goods are dispatched to you.
- Prices shown include VAT at 17.5%.



For orders and all enquiries, please contact:

Simon Taylor: simon@stonevine.co.uk
Gordon Coates: gordon@stonevine.co.uk
Phil Hughes: phil@stonevine.co.uk

Telephone: 01962 712351 Fax: 01962 717545
Email: sales@stonevine.co.uk Website: www.stonevine.co.uk
No. 13 Humphrey Farms, Hazeley Road, Twyford, Hampshire, SO21 1QA