

Loire 2011

STONE, VINE & SUN

WINE MERCHANTS

Despite opening on a Sunday for the first time, the mood amongst the exhibitors at the *Salon des Vins de Loire* (the big annual tasting in Angers of wines from all over the region) this February was again upbeat. Whilst 2009 was very successful, for many wines 2010 looks set to surpass the quality of the previous vintage. The Sauvignon Blancs of the Central Vineyards and Touraine generally show greater concentration, more intense fruit flavours and racier structure. François Cherrier's typically succinct appraisal "*plus facile a boire*". Cabernet Franc can at times rival 2005 in its generous, ripe fruit. Furthermore, sunshine throughout October created near perfect conditions in Coteaux du Layon, giving superb dry and *liquoreux* styles. We have an early arrival from Domaine des Forges, but will have to be patient as many wines have not yet finished their *élevage*. A healthy number of our suppliers achieved success in the *Concours*, most notably with Gold Medals for Chavet, Rousse and Domaine des Forges.

Gordon Coates - May 2011

The estates are listed in order from the source of the Loire to its mouth.



Terms and 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 25 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 two working days of receipt of your order and should be delivered within 48 hours. We will not take payment from credit or debit cards until your goods are dispatched to you.

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

Loire Sauvignon Blancs £112.00

(Two bottles each of six whites)

Code CL111

- 2010 Les Chardons, Sauvignon Blanc, Vin de Pays de Loire (p.8)
- 2010 Beauséjour, Touraine Sauvignon, Les Grenettes (p.8)
- 2009 Corbillières, Touraine Sauvignon, Fabel Barbou (p.9)
- 2010 Chevilly, Quincy (p.7)
- 2010 Chavet, Menetou-Salon (p.6)
- 2010 Blanchet, Pouilly-Fumé, Les Pernetts (p.4)

Loire Terroirs £120.00

(Two bottles each of three whites and three reds)

Code CL211

- 2010 Putille, Anjou Blanc (p.13)
- 2010 Cordaillat, Reuilly (p.7)
- 2009 Masson-Blondelet, Pouilly-Fumé, Les Angelots (p.4)
- 2009 Beauséjour, Touraine Gamay, Cuvée Vincent (p.8)
- 2009 Cotelleraie, Saint Nicolas de Bourgueil, Les Mauguerets (p.10)
- 2009 Rousse, Chinon, Cuvée Terroir (p.11)

Stars of the Loire £156.00

(Two bottles each of 1 fizz, 2 whites, 1 rosé and 2 reds)

Code CL311

- 2007 Chapin & Landais, Saumur Brut, Le Grand Saumur (p.12)
- 2009 Pierre-Bise, Savennières Clos le Grand Beaupréau (p.14)
- 2009 Masson-Blondelet, Pouilly-Fumé, Pierres de Pierre (p.4)
- 2010 Cherrier, Sancerre Rosé (p.5)
- 2006 La Grange Tiphaine, Touraine Amboise, Clef du Sol (p.9)
- 2007 Gérald Vallée, St. Nicolas de Bourgueil, L'Envolée (p.10)

Golden Loire £173.00

(Three bottles each of four sweet whites)

Code CL411

- 2010 Forges, Coteaux du Layon, St. Aubin (p.15)
- 2009 Forges, Coteaux du Layon, Chaume, Les Onnis (p.15)
- 2009 Château Pierre-Bise, Coteaux du Layon, Beaufort (p.14)
- 2009 Château Pierre-Bise, Coteaux du Layon, Beaulieu, Rouannières (p.14)

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 Francis Blanchet and his family create a 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 estate grows 100% Sauvignon Blanc on 9.5 hectares covering Kimmeridgian clays, flint and limestone.

2010 Pouilly-Fumé, Les Pernetz, 12.5°

Bottle £12.75 Case £145.35 Code BLA110

Pale lemon with green highlights. Lemon and wet slate on the nose. Attractively balanced between fresh citrus and a more mineral austerity, with fine acidity. Finishes well. Now-2014

Masson-Blondelet, Pouilly-sur-Loire

The seventh generation of Massons are now firmly in charge with Pierre looking after both vineyards and cellar whilst sister Mélanie is in charge of sales and marketing. The estate covers about 21 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 rather smaller production, coming from four small parcels of 40-45 year old vines grown on flint. Organic techniques in the vineyard and modern, low temperature vinification aim to let the differences in *terroir* shine through in the finished wines.

2009 Pouilly-Fumé, Les Angelots, 12.5°

Bottle £14.75 Case £168.15 Code MAS209

Fresh aromas of gooseberries and ripe citrus are followed on the palate by delicate citrus flavours with stone fruit notes. Focused and very intense. Now-2013

2009 Pouilly-Fumé, Les Pierres de Pierre, 13°

Bottle £16.95 Case £193.23 Code MAS409

Pale with green tinges. Open and attractive lemon scent. Silky textured, with zesty fruit and piercing mineral notes finely balanced. Very long and so elegant. Now-2014

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, the more fickle Pinot Noir makes up only a small percentage of the vineyard area - but the delicate rosé that it produces is entrancing.

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 are consistently among the most attractive in the appellation. The uncomplicated and vivacious fruit of the classic white here signifies benchmark Sauvignon Blanc. The Cherrier family's rosé, from 100% Pinot Noir, always has more depth of fruit than many Sancerre rosés.

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. The 2010 follows at £12.75. Now-2012

Half bottles available at £6.50

2010 Sancerre Rosé, 13°

Bottle £13.95 Case £159.03 Code ROS310

Clear bright pink. Bottled early to capture the maximum aromas. With pure, ripe strawberry and raspberry fruit, this is delightfully balanced and attractive. Now-2012



Menetou-Salon, Quincy and Reuilly

Menetou-Salon, Quincy and Reuilly remain in the shadow of their better known neighbours, Sancerre and Pouilly, yet the wines here are sought out by those who seek value and authenticity rather than a famous name. 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, Kimmeridgian clay. 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.



Domaine Chavet, Menetou-Salon

The bubbly Marie-Lise and husband Philippe 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 perennially very correct, with an impressive mineral steeliness. Continuing a run of successful vintages, this won a *Ligier d'Or* at Angers in February.

2010 Menetou-Salon, 13° [Screwcap]

Bottle £12.25 Case £139.65 Code CHC110

Very bright pale lemon. Open, citrus perfume. On the palate rich, ripe lemon fruit, integrating seamlessly with a flinty minerality. Entrancingly poised and already drinking well.

"Fresh, steely and crisp, but elegant too. The deft creaminess on the palate is balanced out with the bright acidity, highlighting the wine's lovely sour bite. 90/100"

www.winegang.com, May 2011. Now-2013

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 maximise fruit flavours and the expression of *terroir*.

2010 Quincy, 13° [Screwcap]

Bottle £11.50 Case £131.10 Code CHE110

Almost water white. Bright, inviting scent of ripe citrus. On the palate this shows mouthwatering freshness, along with pear drop and quince fruit. The finish is balanced and long. Now-2013

Domaine Cordaillat, Mereau

Michel and Chantal Cordaillat established their domaine in 1995 and now farm seven hectares, of which 65% is Sauvignon Blanc. The Tradition, introduced last year, is again very fine and a touch more concentrated in the 2010 vintage.

2010 Reuilly, Tradition, 13°

Bottle £11.25 Case £128.25 Code COD110

So lively and bright, with white floral and more mineral notes on the nose. A really impressive mouthful of citrus (perhaps tangerine) and pear fruit, counterpoised with slatey complexity. Powerful and persistent. Now-2013



Touraine

Domaine Beauséjour, Noyers sur Cher

New to our list are three wines from Domaine Beauséjour. Philippe Trotignon is a 4th generation *vigneron* who took control of the family domaine in 2002. Whilst the majority of his 20 hectare domaine is planted to Sauvignon Blanc there is also some Gamay, but Philippe's current enthusiasm is for 1.5 hectares of 30 year old Malbec, known locally as Côt.

2010 Touraine Sauvignon, Les Grenettes, 12.5°

Bottle £8.75 Case £99.75 Code BEB110

From vines averaging 25 years old. Clear and bright pale lemon. A textbook grassy, slightly herbal nose leads to a lively palate combining fresh citrus and subtle savoury notes. This is a charmer that will win many friends. Now-2012

2009 Touraine Gamay, Cuvée Vincent, 12.5°

Bottle £8.75 Case £99.75 Code BEB609

This Loire take on Gamay is softly structured and perfect for summer. A basket of fresh, ripe red fruit; the texture of silk, with almost *eau de vie* weight. Now-2013

2009 Touraine Malbec, Les Fossiles, 12.5°

Bottle £8.75 Case £99.75 Code BEB809

Raised in tank with micro-oxygenation, this deeply coloured, supple red displays succulent hedgerow fruit balanced with ripe tannin. Now-2013

Domaine de l'Aumonier, Couffy

Sophie and Thierry Chardon are a determined young couple who only founded their estate on bought and rented land in 1997, but they now farm 47 hectares, over half planted to Sauvignon Blanc. Since 2007 they have been undertaking the three year process to achieve full organic status, so from the 2010 vintage the Domaine wines bear Agriculture Biologique 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 Les Arpents sous Bois, a barrel fermented red made from Cabernet Franc with 5% Malbec.

2010 Les Chardons, Sauvignon Blanc, Vin de Pays de Loire, 12°

Bottle £7.25 Case £82.65 Code AUM310

Bright grassy aromas. Pure gooseberry and sherbert lemon flavours of ripe Sauvignon Blanc, both fruity and refreshing. Now-2012

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. Drink this year. (The 2010 follows at £9.50).

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 indicates potential for further development. Now-2012

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

La Grange Tiphaine, 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. Damien Delecheneau's reds are fascinating: somehow they achieve full ripeness allied to grace and poise. The top red, Clef du Sol, is a blend of 55% Cabernet Franc and 45% Cot, grown on clay/silex soil.

2006 Touraine Amboise, Clef du Sol, 13°

Bottle £12.75 Case £145.35 Code TIP906

Bright purple hue. High-toned scent, almost minty. So light in the mouth, whilst offering a zippy palate of *fraise des bois*. Charming, sweet finish lasts a long time. Excitingly different. 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 Cotelleraie, Saint Nicolas de Bourgueil

On the gently south-facing gravel terraces and sandstone slopes around the village Gérald Vallée crafts a range of wines from a domaine of 26 hectares. We offer two reds: Les Mauguerets, from gravelly 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.

2009 Domaine de la Cotelleraie, Saint Nicolas de Bourgueil, Les Mauguerets, 12.5°

Bottle £11.75 Case £133.95 Code VAL209

The 2009 vintage was superb for reds in the Loire, making this the best vintage yet of this much-admired wine. Scent of fresh currants. Silkily textured, showing ripe currants backed by fine tannins, this is attractively aromatic. So correct and elegant. Now-2014

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 young. Real poise and potential, decanting recommended. The 2008 follows at £16.50. Now-2015



Wilfrid Rousse, Savigny en Véron

Wilfrid Rousse has 18 hectares of Cabernet Franc, across a wide range of soils. Les Galuches is from young vines grown on sand and gravel lying near to the river Vienne: it's always a perfectly correct, fresh, lead-pencil Chinon for early drinking. Seven hectares of vineyard on the plateau of Beaumont-en-Véron is the source of Cuvée Terroir; aged for 12 months in barrel, this won a *Ligier d'Or* at Angers in February.

2010 Chinon Rosé de Saignée, 12°

Bottle £9.75 Case £111.15 Code ROT510

We introduce Wilfrid's Chinon Rosé, which shows so well the fragrance of Cabernet Franc. To capture the maximum fragrance Wilfrid starts the low temperature fermentation of the free run juice within hours of the harvest. The colour of wild salmon. A bouquet of summer fruits and sweet spice. Richly fruited and silky in the mouth, this is dry and extremely food friendly. Now-2012

2010 Chinon, Les Galuches, 12.5°

Bottle £10.50 Case £119.70 Code ROT310

Attractive purple hue with hints of blue. Very true Cabernet Franc nose, curranty and just a touch leafy. Supple and moreish, showing ripe blackberries and blackcurrants. Now-2013

2009 Chinon, Cuvée Terroir, 12.5°

Bottle £11.95 Case £136.23 Code ROT109

Aromas of pure ripe blackcurrant. Generous dark fruit, yet stylish and classically structured. Beautifully balanced and persistent. Now-2015



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 retains high levels of 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.

The 2008 follows at £11.50. 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. This year we return to the Rosé de Loire in response to your growing thirst for pink wine.

2010 Anjou Blanc Sec, 12.5°

Bottle £8.50 Case £96.90 Code PUT710

Ripe pears and a touch of honey on the nose. Attractive weight and rich texture, with bright, pure flavours of apple and pear: a lovely example of young Chenin Blanc, and it finishes really well. Now-2013

2010 Rosé de Loire, 12.5°

Bottle £7.95 Case £90.63 Code PUT510

Made from Cabernet Franc, Gamay and Grolleau, this makes a charmingly scented aperitif. Bright and attractive pale pink. This bursts with zippy, almost crunchy berry fruit, which encourages another sip. Though not bone-dry, this has a clean, well balanced 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. Claude's two sons, René and Christophe, are taking more responsibility for the cellar and vineyards respectively, and on the evidence of recent tastings the transition to the new generation will ensure the integrity and quality of these complex and diverse wines.

2009 Savennières, Clos de Coulaine, 14.5°

Bottle £14.95 Case £170.43 Code CPB609

Pale gold with a suggestion of green. Apricot on the nose with grassy hints. Richly textured, powerful quince fruit, with a fine mineral thread and a long clean finish. Now-2014



2009 Savennières, Clos le Grand Beaupréau, 14.5°

Bottle £16.50 Case £188.10 Code CPB809

A restrained nose of ripe honeyed fruit. More elegant than Clos de Coulaine, with vibrant stone fruit and herbal depth; this promises a long and fascinating development. Now-2017

2009 Coteaux du Layon, Beaufort, 12.5°

Bottle £16.25 Case £185.25 Code CPB809

A full bottle of sweet wine from schist soils. Bright pale gold. Very open and honeyed; classic Chenin Blanc nose. Softly sweet palate of ripe pear and peach, finely balanced and already approachable. Now-2019

2009 Coteaux du Layon, Beaulieu, Rouannières, 11°

Bottle (50cl.) £16.95 Case £193.23 Code CPB509

From a vineyard on thin soil over spilite. Old gold colour. Very expansive tropical aromas. Apricot and rich fruit cake flavours, cut with tingling acidity. A real success, but still very young. Now-2021

2007 Quarts de Chaume, 11°

Bottle (50cl.) £31.50 Case £359.10 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. Limited stock. 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 45 hectares of vines produce numerous different cuvées, from simple Vin de Pays through Savennières to luscious late harvest wines.

2009 Savennières, Moulin du Gué, 14°

Bottle £13.50 Case £153.90 Code FOR509

From vines grown on sand above schist. Pale coloured, with a piercing nose and a creamy melon and peach palate. Really vital young wine; so pure and elegant. Winner of a *Ligier d'Or* at Angers in February.

2010 Coteaux du Layon, St. Aubin, 11°

Bottle £11.50 Case £131.10 Code FOR610

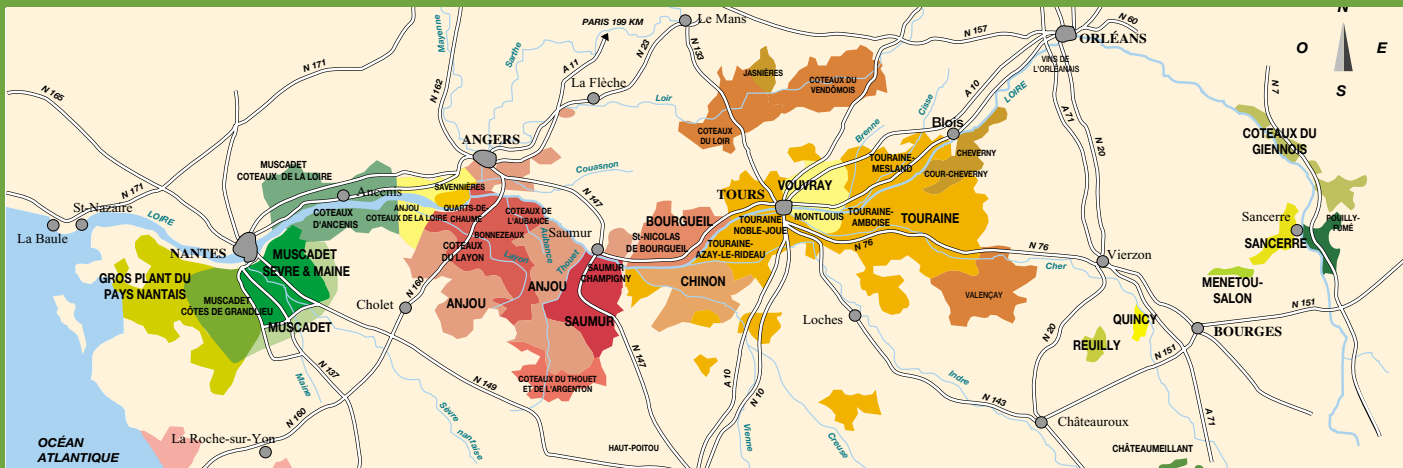
Alluring pale gold. The nose is a gush of dried apricot and honey, then ripe tropical fruit flavours build a deceptively complex and concentrated palate. This is an extremely delicious and absurdly good value bottle to drink on its own or to accompany cheeses or simple fruit desserts. Now-2020

2009 Coteaux du Layon, Chaume, Les Onnis, 11.5°

Bottle £19.50 Case £222.30 Code FOR209

163g/l residual sugar. Dazzling mid gold. Silky textured with ripe peach and seville orange notes. Concentrated, already complex yet so well balanced, and so long. Now-2021





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