

MARY TAYLOR WINE

Importer of the Year Nominee -Wine Enthusiast 2022

“Excellent Values” -The New York Times

“[Her] intent of access for the consumer, alongside the elevation of the producer’s work, makes Taylor’s vision important for the future of wine; it acknowledges natural wine’s shortcomings for folks who aren’t in the cool crowd and those whose wallets are thinner.” -Punch 2021

WM
WOMAN MADE

MARINE DESCOMBE

Marine Descombe is the 5th generation of her family to run the winery and bottling business at Vins Descombe in Brouilly. Starting in 1905 by her grandfather, Marine now heads up all aspects, still facing headwinds from the local patriarchy. Nothing stops her impressive work, ethic and drive. She recently purchased the dilapidated 17th century Chateau Pougelon in St. Etienne des Oullières expanding her vineyards in Brouilly and has made remarkable progress with the domain’s 30 hectares under vine with HVE sustainable farming. Her explanation of HVE has 4 tenets: seldom or no use of phyto, sanitary treatments, preservation of biodiversity in the vineyards, limited use of fertilizer and reduced use of water throughout the entire winemaking process.



2022 Beaujolais-Villages



20 Wines to Drink Right Now - New York Times 2025

“A bit more serious than a typical Beaujolais-Villages, with mineral flavors that border on the complex, yet never lose the joyous spirit of Beaujolais.”

100% Gamay. Produced in part by the Beaujolais vineyard. It’s the first appellation in France to use the term “villages”. In 38 municipalities of the Rhône and Saône-et-Loire, and 3 geographical zones with marked specificities, these fruity and fleshy wines reflect the characteristics of their terroirs. The vines are often planted in altitude and on hillsides. These delectable red wines mark a kind of transition between Beaujolais, in the south and the ten crus further north. Granite and sandy soils are light and acidic, composed of mostly sand and a little clay. Harvest is done only by hand, and grapes are sorted and partially destemmed (40%). The vinification is in the Burgundy style: slow and soft grape pressing and vatting for 10 days. Fermentation lasts one month and then the wine ages in large cement tanks for 6 months. **Sustainable (HVE)!**

91 Points – ’22 James Suckling - “A fresh and crunchy red with oranges, strawberries and rhubarb on the nose. It’s light to medium-bodied, lively and delicious.”