MARY TAYLOR WINE

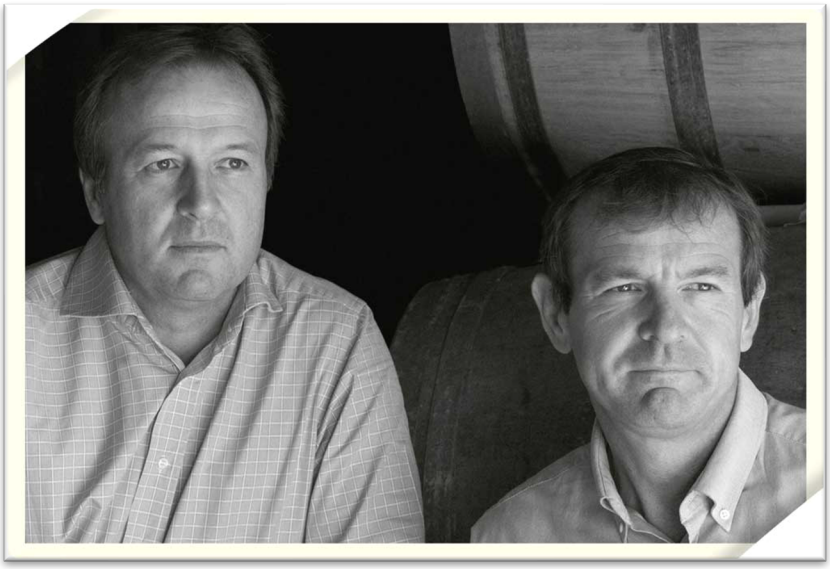
Importer of the Year Nominee

-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**

OLIVIER GESSLER



Having immigrated from Switzerland, the Gessler family settled here in 1928. We are now on the 4th generation – operating a robust family business with 20 full time employees. This is one of the more thoughtfully farmed properties – registered HVE 3 and in organic conversion. They tend to indigenous varietals with which dry white and red wines along with Armagnac are made.

2025 Côtes de Gascogne

50% Colombard, 25% Gros Manseng, 20% Ugni Blanc, 5% Sauvignon. 25-year-old vines. Stainless steel. Gascogny, the mythical land of D'Artagnan that was once the epicenter of western Roman Gaul (2nd century), and later English held, is a beautiful part of the French Southwest – speckled with medieval hilltop towns. Gascogny had once 100,000 hectares of vines and now has just 15,000 hectares. Bordering the enormous Landes pine forest and wedged between the Atlantic and the Pyreneés, the vines breathe pure air and oceanic winds mixed with a warm foehn wind from the Saharan Desert. IGP Côtes de Gascogne shares the same land surface as Armagnac. Of the 3 subzones, our domaine is deeply in the Bas-Armagnac. The soils here are clay and sand, more specifically red sable and alluvial subsoil. Colombard is the offspring of Chenin Blanc and Gouais Blanc. This makes the grape the sibling of the Armagnac Meslier-Saint-François and the nearly extinct Cognac grape Balzac blanc. Tart and fruity Ugni Blanc is also known as Trebbiano. Gros Manseng is a dry varietal found in Jurançon wines. Notes of fresh cut flowers and lush, tart lemons with a touch of elegant butter. Bright and crisp, with notes of grapefruit lemon and tropical fruit and a lip-smacking mineral streak. **Certified Sustainable, Organic Conversion!**