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**

DOMAINE PASSY LE CLOU

The estate is situated in the village of Beine. It is composed of 30 hectares in total : 15 hectares of Petit Chablis, 15 hectares of Chablis and a small production of Premier Cru Beauroy (2800 bottles per year). The Estate is composed of 21 plots scattered over the Chablis region, with distinctive characteristics for each of them. Each plot is vinified separately. This technique enables our wines to enhance the characteristics of the terroir where it's from. We strive for a high purity in our wines, and a great balance between acidity and roundness. Very concerned about his historical but also fragile terroir, The Domaine Passy Le Clou focuses on its soils and wildlife preservation. Implementing sustainable agricultural methods, the domain is High Environmental Value level 3 certified (HEV3) (higher level): We preserve our soils thanks to surface tillage to avoid using herbicides. This practice enhances our soils aeration, its structure and improves water conservation. We also planted natural hedges in the vineyard to stimulate the biodiversity. We sow natural fertilizers, ground cover in the row middles. All this environment-friendly work ends up in our wines, bringing them liveliness and complexity. Our values are to produce wines of exception, qualitative, by limiting the yields and by taking good care of our soils. The winery presents modern production equipment, essential to making great Chablis wines.

2023 Petit Chablis

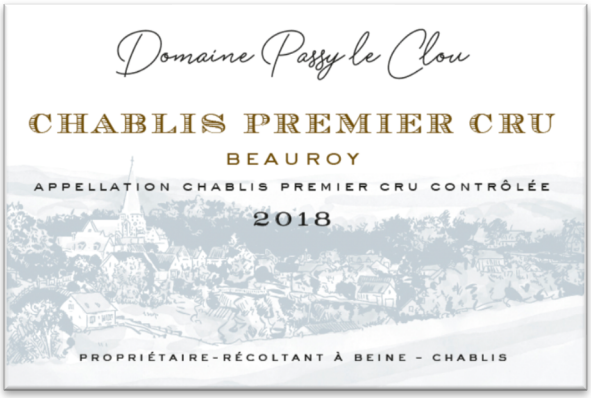
100% Chardonnay. Portland limestone marl soil. Continental climate with a hot and dry month of July. Strict selection of the harvest. Pressing in a pneumatic wine-press, with a very low pressure to avoid any risk of alteration. Traditional vinification. Static racking between 12 to 24 hours after the pressing. Fermentation in stainless steel tank under controlled temperature for 4 to 6 months. Ageing on fine lees between 3 to 6 months.
Sustainable! HVE Level 3 Certified!

90 Points - '22 Decanter - *"Crisp, firm and very classic in character. Well put together with concentration as well as fruit ripeness and crisp, citrus acidity. Mineral edge to finish."*

2023/2024 Chablis

Closer to Champagne than the Cote d'Or, Chablis is the northernmost region of Burgundy. This cold continental climate makes for a zesty, mineral, laser-focused expression of Old World Chardonnay – some would even say its quintessential expression. This Chablis shows remarkable purity, and a delightful balance between acidity and roundness. 100% Chardonnay. Stony, clay and limestone soil, rich with Kimmeridgian grounds elements (where fossil oysters can be found). Fermentation in stainless steel tank under controlled temperature for 4 to 6 months. Ageing on fine lees between 3 to 6 months. **Sustainable! HVE Level 3 Certified!**

91 Points – '22 Decanter – *"Very appealing, with lots of drive and focus. Fine combination of ripe fruit with zesty acidity and a mineral edge to finish."*



2023 1er Cru Beauroy Chablis

100% Chardonnay. Clay-limestone (Kimmeridgian) soil. Continental climate with a hot and dry month of July. Very strict selection of the harvest. Pressed in a pneumatic wine-press, with a very low pressure to avoid any risk of alteration. Traditional vinification. Static racking between 12 to 24 hours after the pressing. Fermentation in stainless steel tank under controlled temperature for 4 to 6 months. Ageing on fine lees more than 6 months. Expressive nose, notes of white flowers (hawthorn, acacia). Round, expressive, dry and mineral.

90 Points - '22 Vinous - "Crisp citrus fruit and flinty aromas. The palate is fresh and vibrant with fine depth."