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**

ALICE BERTHIER

When one thinks of Loire Valley Sauvignon Blanc, Sancerre springs to mind for many. But just a few miles north of popular Sancerre lies the hidden treasure of Coteaux du Giennois. Little known outside of France, Coteaux du Giennois just received AOP status in 1998 - yet it has been producing wine since the 2nd century, and vineyards here were given as gifts by the French royal court as early the 800s. Alice Berthier's vineyards are planted on hillsides of the Loire extensions of the geologic formations of Sancerrois and Pouilly – that is to say, the same classic Sauvignon Blanc terroir, without the trappings of international fame. The terroir is a mix of 50% silex soil from the town of St Père, and 30% limestone and 20% clay from the town of Pougny, both in the heart of the Central Vineyards along the Loire River. Each plot is vinified separately and brings its own complexity to the wine. As soon as they arrive at the winery, grapes are gently pressed and the juice is allowed to settle naturally for 36 hours. Spontaneous fermentation with ambient yeasts takes place in temperature-controlled stainless steel. The wine goes through natural malolactic and is matured for a few months on its fine lees until the bottling is carried out in the spring. It rests for 8 months in bottle before release. Alice and her team work with the utmost respect for the environment, planting grass between rows, encouraging biodiversity, and using natural forms of pest control such as sexual confusion. Yields are carefully controlled and the estate is in organic conversion.

2024 Coteaux de Giennois

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"If you want to be seduced, open this bottle. Opens with a beautifully perfumed and complex nose of apricot, honeyed peach, quince and orange marmalade with subtle supporting hints of dried field grass. The wine is rich and creamy in texture with a reserved palate that echoes the nose." -Wine Enthusiast