

# 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*

## JEAN MARC BARTHEZ

Arguably the world’s most historically celebrated wine region, Bordeaux has been defined in the popular imagination by the luxury stereotypes of its exclusive “first growth” châteaux, which produce some of today’s most highly-coveted (and therefore prohibitively expensive) wines. But beyond this façade of wealth, far from the corporate winery owners who jet around town in their Porsches and Lamborghinis, there lies another Bordeaux. This “alternative” Bordeaux is populated by the small independent estates that line the banks of the Garonne and the Dordogne rivers, where conscientious growers craft honest bottles for everyday enjoyment rather than 100-point scores. This is the Bordeaux to which winemaker Jean Marc Barthez belongs. The archetypal “dirt-under-the-fingernails” winemaker, he serves as the president of a small co-operative winery in Monségur, an ancient village founded by Eleanor of Aquitaine in the 13th century. There, he oversees a handful of growers who cultivate small family vineyards and join forces to produce Bordeaux wines that their friends and neighbors can actually afford. When Mary discovered these wines some years ago she immediately contracted with the cooperative to produce this authentic country wine.



### 2025 Bordeaux Blanc



“10 Best Bordeaux Whites from 2020” -Vivino's 2020 Wine Style Awards

95% Sauvignon Blanc, 5% Semillon. Alluvial sand and clay limestone. 30-year-old vines. White wine from Bordeaux? The category itself might seem like a paradox, but it’s actually more of a well-kept secret. For even if 90% of Bordeaux’s production is dedicated to vin rouge, it still manages to produce nearly seven-million cases of white wine annually, which can be every bit as distinctive as its iconic reds. And what’s more, because red Bordeaux generally steals all the attention, the area’s uniquely compelling whites fly under the radar, making them some of the wine world’s greatest bargains. Geographically, the epicenter of Bordeaux’s dry white production lies in the Entre-Deux-Mers (“between the two tides”) sub-region, situated between the Garonne and Dordogne rivers. The area’s gravel-rich soils make it ideal for growing crisp, racy, mineral-driven whites that are primarily derived from the ever-popular Sauvignon Blanc grape. But don’t let the varietal breakdown fool you. The best examples—such as this one from artisan winemaker Jean Marc Barthez, will overturn

everything you’ve come to expect from the usual lineup of “varietal” Sauvignon Blanc from Chile or New Zealand.

Sourced from vineyards that surround the winery and fermented without oak to preserve the underlying expression of its classic terroir, this is Sauvignon Blanc as channeled through the unique prism of Bordeaux, offering the enhanced texture, elegance, and richness of body that are the region’s hallmarks. According to Jean Marc, part of that depth also results from the small touch of Sémillon (the region’s “other” white grape) he includes in the blend, which imparts a certain “je ne sais quoi” that immediately conjures white Bordeaux. With its cleansing freshness and acidity and flavors of citrus and melon, it’s a quintessential oyster wine, but has all the necessary structure to stand up to richer fish and shellfish dishes (think pan-seared trout or broiled lobster). **Sustainable (HVE)!**

## 2022 Bordeaux Rouge

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**20 Wines to Drink Right Now - New York Times 2025** - “Mary Taylor has put together a remarkable portfolio of well-made wines from vigneronns like Jean Marc Barthez that are superb renditions of their appellations. Earthy, rustic, still a bit tannic, but refreshing.”

**‘Best of the Year’ -Wine Enthusiast December 2024**

A signature blend of 50% Merlot, with equal parts Cabernet Franc and Cabernet Sauvignon. Grown in vineyards that surround the cooperative, many of which are certified organic, the final product is neither glitzy nor flashy, but perfectly embodies the region’s rural soul. Even at its modest price point it possesses much of the dark-fruited complexity that made Bordeaux famous in the first place but rendered in a brighter, more refreshing frame. This wonderful “drinkability” is highlighted by the absence of oak during the aging process, which allows a bursting acidity and graphite minerality (imagine the lead of fresh pencil shavings) to shine through on the palate. Mary recommends serving it slightly chilled with anything from rib-eye steaks and pan-seared duck breast to earthy mushroom dishes and even burgers off the grill. **Sustainable (HVE)!**