

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

LUC POULLAIN



Ah, Touraine – the heart of the Loire Valley, the garden of France! This diverse region spans from a moderate maritime climate tempered by the Atlantic in the west to a cold Continental climate at its easternmost edge. The sheer multiplicity of soils is a treasure trove for the wine lover, ranging from clay and sand to gravel and Tuffeau. It is the soft, chalky Tuffeau that is the source of the famous châteaux in this region: it is easy to quarry, making room for great underground wine cellars and providing material to build the breathtaking castles for which Touraine is celebrated. Once the homes of French aristocrats, these châteaux are now summer destinations for well-to-do Parisians and tourists alike. Although red wines are also made here, it is the white wines from Sauvignon Blanc that have brought Touraine its vinous fame. Jancis Robinson notes that “the best of these can provide a less expensive alternative to Sancerre and Pouilly-Fume,” and our Touraine is truly a sublimely grassy, citrusy expression of its terroir. On the left bank of the Loire’s tributary river Cher, not far from the stunning Château de Chenonceau, lie the vineyards of Luc Poullain. Luc’s 16 hectares are planted half to red grapes and half to white, from which our Touraine comes. Vines up to 70 years old grow on complex soils of sandy siliceous clay and limestone, sustainably farmed with lush grasses growing between the rows.



2024 Tourain Chenonceaux Blanc

100% Sauvignon Blanc. Another wonderful wine from Luc Poullain in the Touraine. The AOC Touraine Chenonceaux is a recent appellation directly related to the prestigious Château de Chenonceaux which was built in 1513 and was once occupied by a series of powerful women such as Diane de Poitiers and Catherine de Médicis. The soil is notable for being pure chalk. Fermented at low temperature in stainless steel vats to preserve freshness, it is aged for 8 months on fine lees with regular stirring (bâtonnage), which adds richness and depth.

Offers a subtle balance of freshness, volume, and fruitiness, with a beautiful, lingering finish. Pairs perfectly with grilled fish such as sea bass or turbot, scallops, aged hard cheeses (Comté, Beaufort, Basque sheep’s cheese), as well as spicy Thai cuisine or oysters.