

Tour de Loire

This set of six diverse gifts from France's Loire for \$90.05 (before tax and after a 25% discount) would normally sell for \$120 (before tax)!

Sorry, no other discounts apply.



WINERY: Famille Duveau
WINE: Saumur-Champigny
GRAPE: {sustainable} Cabernet Franc
REGION: Middle Loire
COUNTRY: France
THE SKINNY: *Damson & Currant, Foresty Herbs & Graphite*

Saumur provides us with some of the most aromatic expressions of Cabernet Franc that we encounter. Gentle, silky tannins and extroverted violet fruit are seductive, supported by a potpourri of dill, juniper, and dried autumn leaves which would very likely appeal to lovers of Oregonian Pinot. Patrice and Philippe Duveau's wines have long been among our favorites from the Middle Loire.

Serving Suggestions: Crispy grilled chicken wings with dill, rosemary, & greek cucumber yogurt sauce. Baked/broiled Brussels sprouts w/ Worcestershire sauce, balsamic vinegar, and butter.



WINERY: Domaine Gouron
WINE: Chinon Rosé
GRAPE: {sustainable} Cabernet Franc
REGION: Middle Loire
COUNTRY: France
THE SKINNY: *Cherry & Chocolate, Herbs, Pink Peppercorns*

Gouron's tiny production of beautiful, dry Cabernet Franc rosé provides us with a tantalizing yearly treat. Perfumy aromas of autumnal, leafy spice and bits of chocolate make us salivate from the very first whiff and hint at the wine's finesse and silky texture. A joy from the moment the cork is popped, this razory and elegant pink has all the flavorful hallmarks of Cab Franc, and the bright acidity lingers for minutes.

Serving Suggestions: Roast turkey w/ sage, thyme, & lemony butter. Niçoise salad w/ poached salmon. Cucumber mint tabbouleh.



WINERY: Domaine Cady
WINE: Crémant de Loire
GRAPE: {organic} Chenin Blanc
REGION: Middle Loire
COUNTRY: France
THE SKINNY: *Fuji Apple & Honeysuckle, Ginger & Flint*

The cooler, more northerly regions of France have no shortage of vibrant, elegant sparkling wine. Here, Chenin is served well by its tendency toward mouthwatering acidity, mineralistic complexity, and refreshing flavors that manage to layer lemon and tart apple flavors with undercurrents of honey and tropical fruit. This one knows precisely the essential balance to strike between razory, lean restraint and decadent richness of flavor.

Serving Suggestions: Delicate freshwater fish w/ butter & shallot. Creamy, ash-dusted goat cheese. Oysters Rockefeller.



WINERY: Domaine Cady
WINE: Anjou Blanc
GRAPE: {organic} Chenin Blanc
REGION: Middle Loire
COUNTRY: France
THE SKINNY: *White Plum & Lime, Mineral & Honeysuckle*

This blockbuster Anjou Blanc echoes the elegance of whites from its area of production at twice the price. A surprisingly elusive grape in the contemporary world of wine, Chenin is a king of acidity and complexity in the Loire Valley. While sometimes unbalanced and lacking in fruit, this example from Domaine Cady is delicious and exquisitely chiseled.

Serving Suggestions: Grilled trout w/ browned butter Brussels sprouts & gnocchi tossed in parmesan, olive oil, garlic, & fresh basil. Buttery sorrel quiche w/ chèvre.



WINERY: Cédric Bardin
WINE: Coteaux du Giennois Blanc
GRAPE: {sustainable} Sauvignon Blanc
REGION: Central Loire
COUNTRY: France
THE SKINNY: *Lemon & Grapefruit, Fresh Herbs & Mineral*

Cédric Bardin's domaine is a patchwork of properties in Sancerre, Pouilly, and a few acres in the Coteaux du Giennois, which lies immediately to the north of its more famous neighbors, providing a different but still excellent, expression of Sauvignon Blanc. Dominated by dark, clay-comprised soils, this plot yields grapes with intense herbaceousness & clean minerality shining through refreshing citrus overtones.

Serving Suggestion: Sauteed calamari w/ parsley garlic butter. Pesto pasta w/ spring vegetables. Herb-marinated goat cheese on crostini.



WINERY: Domaine des Herbauges
WINE: Grolleau Gris "Collection Plasir"
GRAPE: {organic} Grolleau Gris
REGION: Loire Atlantique
COUNTRY: France
THE SKINNY: *Peach Blossom & Strawberry, Tongue-Tingling*

Grolleau Gris is the lighter skinned, pink-ish variant of a once-ubiquitous Loire grape responsible for an ocean's worth of crisp rosés and light-bodied reds. We don't encounter Grolleau-based wines as much as we once did, and Grolleau Gris is an outright rarity! Thankfully, this rendition from Jérôme Choblet, while made in very limited quantities, makes up for all the years that we didn't know we were missing the variety.

Serving Suggestions: Maki sushi w/ snapper, salmon, pickled plum, & cucumber. Vegetarian bibimbap (& medium-spicy Korean dishes).