

On The Road with Pascaline:

A Curated journey through the
white wines of the Loire



NYC: JANUARY 3 • SAN FRANCISCO: JANUARY 8 • LOS ANGELES: JANUARY 9



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January 3. 2018

The Consulate General of France
New York City



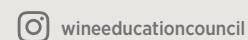
January 8. 2018

Bluxome Street Winery
San Francisco

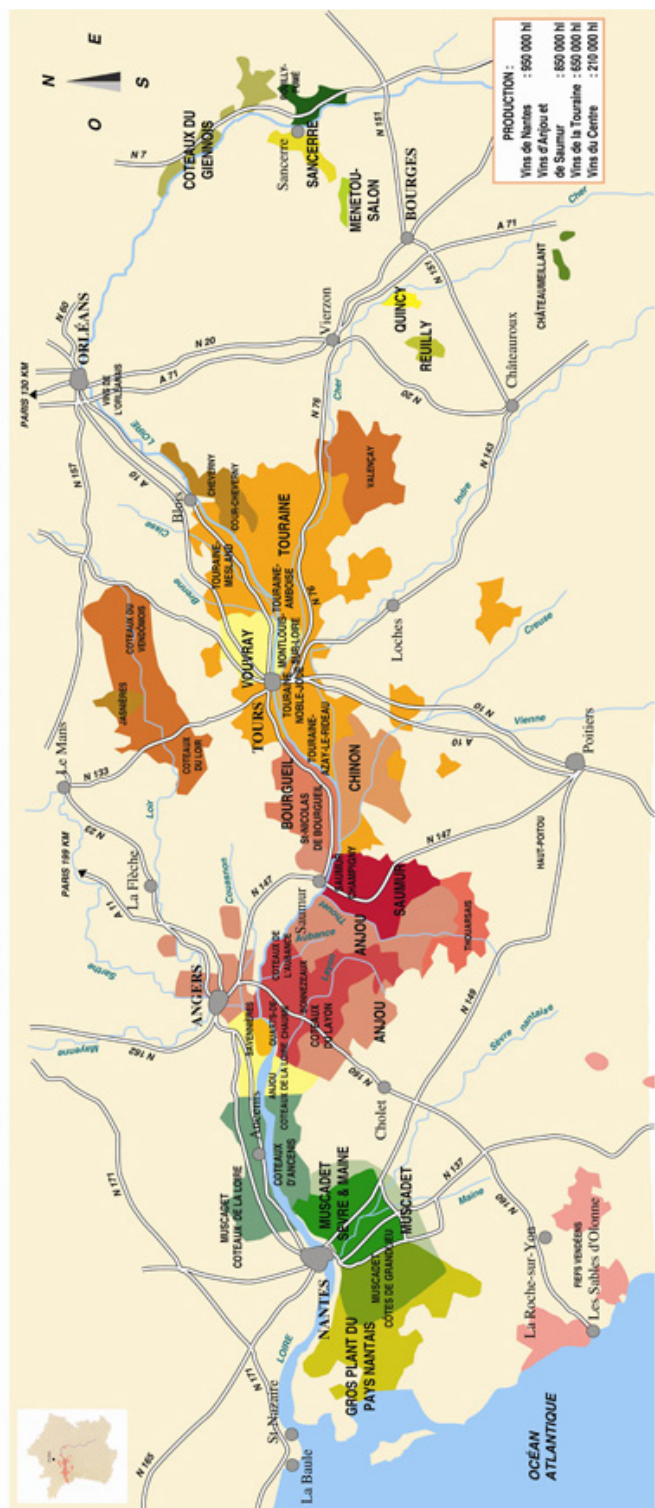


January 9. 2018

Spago Beverly Hills
Los Angeles



LES VINS DU VAL DE LOIRE



Tasting Order

1st Flight

The Western Loire:
Atlantic Influences, Igneous
& Metamorphic Dirt

1

Pays Nantais, 2015 Muscadet,
Gaia (Domaine de Belle Vue /
Jérôme Bretaudeau)

2

Anjou Noir, 2015 Anjou,
Effusion (Patrick Baudouin)

3

Anjou Noir, 2015
Savennières - Roche aux Moines
(Domaine aux Moines / Tessa Laroche)

2nd Flight

The Garden of France:
Climactic Mellowness, Tuffeau
& Flint, Sedimentary Dirt

4

Anjou Blanc, 2015 Saumur, *Arcane*
(Ch. de Fosse-Sèche / Guillaume & Adrien
Pire-Keller)

5

Touraine, 2015 Vouvray, *Ciel Rouge*
(Michel Autran)

6

Touraine, 2016 Vin de France, Clef de Sol
(La Grange Tiphaine /
Coralie & Damien Delecheneau)

3rd Flight

The Eastern Loire: Continental Influences,
Another Type of Sedimentary Dirt

7

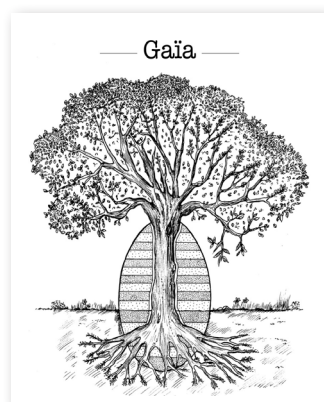
Central Vineyards, 2016 Sancerre, *Florès*
(Vincent Pinard / Clément & Florent Pinard)

8

Touraine, 2014 Cour-Cheverny, Cuvée
Renaissance (Le Petit Chambord /
François Cazin)

PAYS NANTAIS

1 Pays Nantais, 2015 Muscadet, *Gaïa* (Domaine de Belle Vue)



Jérôme Bretaudeau is one of a small handful of serious, young winemakers devoted to the compelling terroir of the Pays Nantais, the most western region in the Loire Valley, which is situated along the Atlantic Coast where the Loire empties into the ocean. This oceanic climate, together with igneous soils composed of decomposed granite, silica pebbles, white and pink quartz, combine to create low alcohol, high acid wines with pronounced minerality and complexity.

While unfortunately most of the Muscadet production is still dominated by over cropped, mass-market wines, Jérôme is part of a movement of small growers

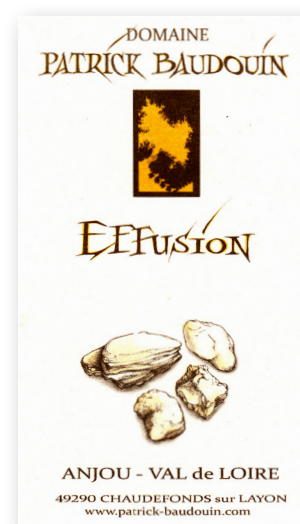
fighting to show the potential of this appellation. Domaine de Belle Vue comprises 12 hectares of organically-certified vineyards in active transition to full biodynamic viticulture. Jérôme is, moreover, quite experimental and crafts wines not only from the appellation's signature Melon de Bourgogne but also from eccentric cuvées of Chardonnay, Merlot, Pinot Noir, and Cabernet Franc.

Bretaudeau 's Cuvée Gaïa is made from old vines (1940's) Melon de Bourgogne grown on a small, 1.5 ha. parcel of gabbro, an igneous soil. The grapes are fermented in tank over indigenous yeasts at low temperatures. Gaïa is aged on its lees for 14 months in ovoid (egg-shaped) cement tank, and bottled unfiltered and unfiltered.

TASTING NOTES

ANJOUR NOIR

2 Anjou Noir, 2015 Anjou, *Effusion* (Patrick Baudouin)



Domaine Patrick Baudouin comprises 13.5 hectares of vineyards in the Anjou Noir region of the Loire valley , between the Pays Nantais and the Parisian Bassin. Patrick took control of the Domaine, founded by his great-grandparents in the 1920s, in 1990 after years working in a factory and selling books in Paris. The Anjou Noir takes its name from the dark-colored soil composed of different metamorphic schists and volcanic rock at the southeast edge of the Massif Américain.

The cuvée Effusion is bottled as an Anjou Sec . It is made from 30 years-old organically certified Chenin grown on 2 parcels situated in Chaudefonds-sur-Layon and Saint-Aubin-de-Luigné, in the heart of the Coteaux-du-Layon area (famous for its botrytised sweet wines). "Effusion" is

a tribute to the combination of soil types – volcanic cinérites and metamorphic schists. The grapes are hand-harvested, fermented and aged on fine lees in seasoned Burgundy pieces with ambient yeasts. Malolactic is spontaneous. The finished wine is filtered and contains 12.5%, 1.2g/L of RS, and less than 10 mg/L of free SO₂.

TASTING NOTES

ANJOU NOIR

3 2015 Savennières - Roche aux Moines (Domaine aux Moines / Tessa Laroche)



Domaine aux Moines is a 10.4 ha family estate situated on the right bank of the Loire River, in western France, just south-west of Angers, in the heart of the Savennières AOC. All the parcels of the domaine are located on the Roche aux Moines appellation, a south-facing hill of schist and sandstone, parallel to the world-famous Coulée de Serrant, the other cru of Savennières. Founded in 1981 by Monique Laroche, the domaine

is now fully managed by Tessa Laroche who converted the vineyard to organic farming with some biodynamic practices (certified in 2009).

The Domaine aux Moines produces 4 different cuvées – a Vin de France from some young vines, an Anjou Rouge from Cabernets Franc & Sauvignon, in some years a “doux” and of course the main wine, their Savennières-Roche Aux Moines. Tessa’s vinification is quite different than her mom’s. Blend of all the plots of the domaine, the Chenin is hand-harvested without any botrytis, whole-cluster pressed, fermented in stainless steel with ambient yeasts, then aged depending on the vintage in a combination of 228 liters barrels and tanks. Malo-lactic may spontaneously happen. The wine is aged for 18 months, and is slightly filtered if needed, with a small addition of sulfur at bottling.

TASTING NOTES

ANJOU BLANC

4 2015 Saumur, Arcane (Ch. de Fosse-Sèche / Guillaume & Adrien Pire-Keller)



Located between Angers and Saumur, near Le Puy-Notre-Dame in the “white” sector Anjou region, Château de Fosse Sèche has been discovered by the Benedictin monks around the tenth century and is , producing wines since the 1200’. In 1998, the family-owned domaine was taken over by brothers Guillaume and Adrien Keller-Pire.

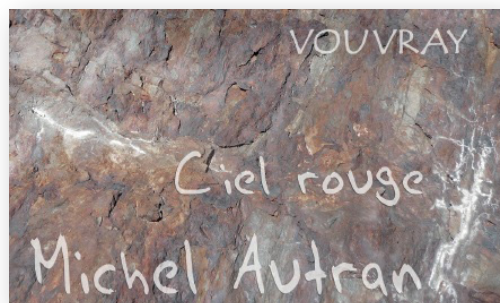
The property currently comprises one bloc of 17 ha of vines, 11 of Cabernet Franc and 6 of Chenin. The vineyard, with vines averaging 35 years, is located on the plateau de Brossay, a specific area dating from the Jurassic with a very high content of silex and red clay tuffeau. The estate is certified biodynamic, and is surrounded by a national bird sanctuary with fields planted with wild flowers, and populated with beehives and wandering goats.

Arcane is a Saumur blanc. The Chenin is hand-harvested in multiple tries, whole-cluster pressed and vinified slowly with ambient yeasts in a stainless steel tank that was previously used for beer transport. The wine is then aged on its fine lees in the same tank. Malo-lactic usually doesn’t happen.

TASTING NOTES

TOURAINE

5 2015 Vouvray, *Ciel Rouge*
(Michel Autran)



Michel Autran practiced medicine for 20 years before decided to follow his passion. After an apprenticeship with François Pinon, he started his Domaine in 2011. Today it comprises 3.8 hectares, all located in Vouvray, on the right bank of the Loire. Autran practices biodynamic agriculture and espouses natural winemaking.

The Ciel Rouge cuvée comes from two lieux-dits in Vouvray *dits La Roche de Cestre* and *Les Granges*.

Where the 50 year old vines are grown on aubuis (a mix of clay and limestone with a little flint) over the famous tuffeau –The Chenin is hand-picked in different tries with little to no botrytis. The grapes are pressed with a pneumatic press, and starts spontaneously the fermentation in stainless steel tank. The wine is then aged in used 400 & 228 liters old barrels in the naturally temperature controlled cellar, without racking until late spring. Autran utilizes only miniscule amounts of sulfur, and uses if needed sterile filtration. The finished wine contains 12.4% alcohol and a pH of 2.93.

TASTING NOTES

TOURAINE

6 2016 Vin de France, Clef de Sol (La Grange Tiphaine /Coralie & Damien Delecheneau)



La Grange Tiphaine is an 18-hectare family estate situated in Amboise, in the Touraine region, just east of Montlouis-sur-Loire, and facing Vouvray. The estate, created at the end of the 19th century by Alphonse Delecheneau, has been managed since 2002 by fifth generation Damien and his wife Coralie. The couple craft a wide array of red, white, and rosé wines, both still and sparkling, from a variety of grapes – Chenin, Sauvignon Blanc,

Côt, Cabernet Franc, Gamay, Grolleau. The domaine is certified as organic by Ecocert since 2008 and Biodynamic by Biodyvin since 2014.

Clef de Sol blanc is usually made entirely from Chenin picked from multiple parcels of older vines grown on clay and silica soil over tuffeau in Montlouis-sur-Loire. In 2016 because of devastating frost damages, Damien bought some grapes from Vouvray – thus the Vin de France designation for a wine usually under the Montlouis-sur-Loire AOP. The grapes are harvested by hand and gently pressed in a pneumatic press before being passed by gravity into inert concrete vats for a 24 hours cold settling. The must is then fermented over indigenous yeasts and aged in 228 liters barrel for 12 months. The wine may see a light filtration if needed. The finished wine is 14% alcohol and contains less than 35mg/L total SO₂.

TASTING NOTES

CENTRAL VINEYARDS

7 2016 Sancerre, Florès (Vincent Pinard / Clément & Florent Pinard)



Domaine Vincent Pinard is a 17-hectare family estate situated in Bué, in the southern part of the Sancerre appellation. Founded in the 17th century, the estate is today managed by brothers Florent and Clément Pinard who are taking it to another level of quality, both for white and red.

Pinard's flagship blended cuvée, Florès, is derived from 15-17 parcels (aggregating 4.5 ha) situated in Bué, plus young-vine fruit from iconic lieux-dits Chêne Marchand, Petit Chemarin, and Grand Chemarin. The soils are mostly comprised of

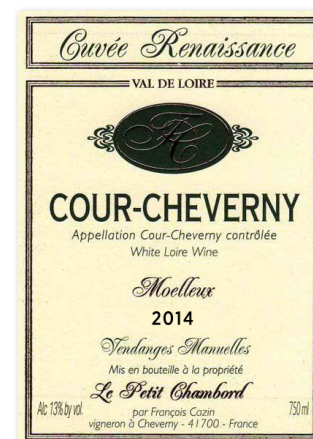
caillottes, an admixture of marl and hard small limestone pebbles, typical of this part of the AOC. Practicing organic farming, they prune their vines severely, using the Guyot method, and practice debudding and green harvest, as well as rigorous triage at harvest.

Hand-harvested, the whole clusters are pressed and fermented with ambient yeasts in stainless steel. Malolactic fermentation is blocked. The wine is aged on fine lees in tank for a minimum of 6 months, with a light filtration and sulfur addition.

TASTING NOTES

TOURAINE

8 2014 Cour-Cheverny, Cuvée Renaissance (Le Petit Chambord / François Cazin)



Cour-Cheverny is a tiny 48-hectare AOC in the eastern Loire, northeast of Tours and just south of Blois, surrounded by the Cheverny AOC. The appellation, which was created in 1997, exclusively produces white wines from the rare Romorantin grape.

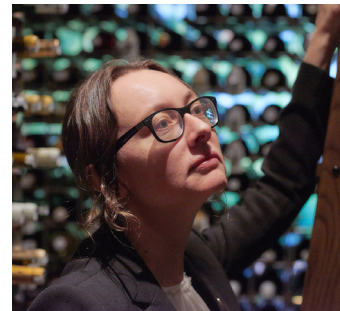
One of the foremost vigneron of the appellation is François Cazin, whose small domaine, Le Petit Chambord, is found on the outskirts of the village of Cour-Cheverny itself. Cazin also produces notable white, red, and rosé wine from the adjacent and larger Cheverny appellation, known principally for its white and red blend of Sauvignon, Pinot Noir and Gamay.

While most Cour-Cheverny wines are dry, in exceptional vintages François Cazin vinifies some of his best old vines as an off-dry, late-harvest wine he calls Cuvée Renaissance. To make this particular cuvée, Cazin carefully hand-harvests botrytised grapes from the estates 50-80-year old vines grown on clay and silica heavy soils over limestone. He ferments the fruit in stainless steel tank over native yeasts. The wine is aged on its lees in neutral oak for one year and then bottled by gravity without filtration. In 2014, there are 18 grams/liter of residual sugar with 5 grams of acidity, and 13% alcohol.

TASTING NOTES

ADDITIONAL NOTES

Pascaline Lepeltier MS



BLAME THE CHÂTEAU D'YQUEM 1937 for convincing 2010 StarChefs.com Rising Star Sommelier Pascaline Lepeltier to begin her brilliant career in wine. Detouring from a master's in philosophy and a career as a university teacher, Lepeltier began her obsession with wine at the two star Michelin-rated L'Auberge Bretonne under celebrated Chef Jacques Thorel. Within a year, Pascaline was named both Best Loire Valley Young Sommelier and Best Brittany Sommelier. While working as Beverage Director at Rouge Tomato in Brussels, she interned at the George V in Paris under the direction of Best European

Sommelier and Best World Sommelier runner-up Eric Beaumard to train for the Best French Sommelier competition. She placed as the second-runner-up in 2008, 2010 and 2012. Promoted to the position of Beverage Director for the Rouge Tomato flagship in New York, she moved to Manhattan in 2009. Within months, she was named one of the five best new US sommeliers of 2011 by *Wine & Spirits*, one of the "New Wine Prophets" by *Time Out NY*, one of the "40 under 40" beverage influencers by *Wine Enthusiast* and called the "Natural Wine Evangelist" by Ray Isle in *Food & Wine*. The *NY Times* awarded her Rouge Tomato wine list as one of the best in NYC in 2013. Beverage Director of Rouge Tomato Chelsea until August 2017, she overlooked a 2,000+ references list offering one of the biggest selections of natural, organic and biodynamic beverage in NYC and in the world, and for which she received from the *World of Fine Wine* two awards: "Best Long Wine List in the World 2017" and "Wine List of the Year 2017".

In May of 2014, Lepeltier completed the Master Sommelier exams, becoming the 21st woman to achieve the title in the US. She now instructs with the Court of Master Sommeliers and at the International Culinary Center in Manhattan, NY. She also teaches with the Wine Scholar Guild.

Spending as much time possible in vineyards and working harvests, she created in 2016 with winemaker Nathan Kendall, "chëpika", a wine project to rediscover the potential of organically-grown natives grapes and sparkling wines in the Finger Lakes.

She has written for various prominent wine guides and books in France – including *The World of Fine Wine*, *Art of Eating and Wine & Spirits* - and was featured in numerous food and wine publications -- *NY Times*, *Wall Street Journal*, *Wine Spectator*, *Decanter*, *Wine & Spirits*, *Food & Wine*, *Saveur*, *The World of Fine Wine*, *La Revue des Vins de France*, etc.

Her first book collaboration with acclaimed author Alice Feiring, *The Dirty Guide to Wine*, has been published in June 2017 by Countryman Press. Since then, she published with photographer Hélène de Fontainieu a photography book dedicated to the work of Tessa Laroche in Savennières, *Domaine aux Moines, A Year in the Heart of the Loire Valley Vineyard* (Editions de l'Entre-Coeur.)

