

# Domaine de la Garrelière

## Touraine

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### 2005 Touraine Sauvignon

*“To the roster of astonishing Loire over-achievers can be added near its head the names of François and Pascale Plouzeau (who also cultivate acreage in Chinon which I did not taste). Their 2005 Touraine Sauvignon smells delicately of flowers, mint and chalk dust, then comes to the palate unexpectedly lush, luscious and positively dense, with almost-sweet lime and grapefruit overlying chalk and flint, finishing with expansive richness yet fascinating mineral interest, and never forsaking its duty to refresh.”*

90 points– David Schildknecht, The Wine Advocate (Issue #172)

### 2005 Touraine Cuvée Cendrillon

*“Even more improbably successful is the Plouzeau’s 2005 Touraine Cendrillon from their best Sauvignon blended with around 15% of barrel-fermented Chardonnay. Preserving the floral and herbal top notes of Sauvignon, this offers mouth-watering fresh fruit palate presence but with an extra measure of fat and subtle suggestions of oxidative complexity from the Chardonnay. The finish surges in a manner somewhat reminiscent of a top-flight Austrian Grüner Veltiner, with a torrent of lemon, grapefruit, flowers, cress, dill and oregano. Interestingly, the Plouzeaus usually include some Chenin Blanc in this blend as well, but it was too ripe (!) in 2005 to serve their purposes.”*

90 points– David Schildknecht, The Wine Advocate (Issue #172)

*“A blend of Sauvignon Blanc, Chenin Blanc and Chardonnay, this wine is certainly as complex and interesting as any I’ve ever tasted from Touraine. The Sauvignon lends a citrus note that works very nicely with the pear and baked apple notes that seem to stem from the Chenin and Chardonnay. Of these latter two, the Chenin notes are much more prominent, and the overall impression from aroma to midpalate to finish has the wine starting and ending with fresh Sauvignon notes, with the middle filled in with rich, high-class Chenin. This works very nicely in practice, and I hasten to add that my account isn’t as seamless as the wine seems when experienced directly, which is very much to its credit.”*

89 points– Michael Franz, winereviewonline.com (February 20, 2007)