

Domaine de la Garrelière

Touraine



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)

2007 Touraine Rouge Cabernet Franc

“This is a very tasty and very versatile wine made from biodynamically-grown grapes. Medium-bodied, it shows nicely ripened fruit recalling dark berries with accent notes of dried herbs. The tannins are very fine in grain, enabling them to help firm the wine’s finish without drying the delicate fruit notes. Pair with anything from more robust fish dishes to chicken, duck or white meats.”

88 points– Michael Franz, winereviewonline.com (June 23, 2009)