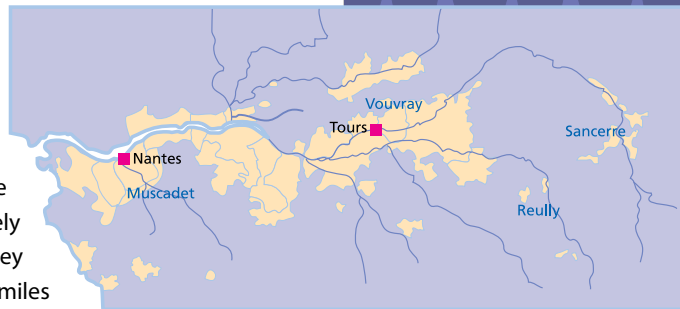


# LOIRE AND ALSACE

## LOIRE

The River Loire is six hundred miles long and produces a great variety of wines made from different grapes on different soils and with different micro-climates. Muscadet, Sauvignon de Touraine, Pouilly Fumé and Sancerre all come from the Loire and remain benchmarks for crisp, fruity, refreshing dry white wines with flavours that provide attractive drinking on their own or with anything remotely fishy, with chicken or with soft cheeses. Having said that, they are different with Sancerre and Pouilly being only eighty miles from Burgundy and Muscadet having some of the minerality and forcefulness of Chablis.



## CHÉREAU CARRÉ

We at H.B. Clark are very proud to be the Northern wholesaler for the Loire wine house, Chéreau Carré. Their wine-making prowess was recently recognised by the pre-eminent American wine guru, Robert Parker. His review of the Muscadet area singled out Chéreau Carré for their wines based on the traditional virtues of hand-harvesting and low yields.

All their wines show freshness and minerality but he went further. The Muscadet Comte Leloup (see facing page), made from vines more than 100 years old, was described as 'being able to age for over ten years..... it also represents one of the most remarkable wine values available on the planet.... readers should rush out and buy it'.

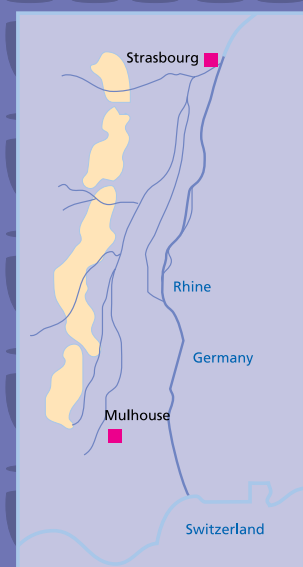
The concentration and intensity of flavour are quite remarkable but the wine remains delicious. Bernard Chéreau is another of our master winemakers who extracts the very best from his properties and never compromises on quality. The plain Muscadet Cuvée Chéreau is a very different kettle of fish to most entry level Muscadets and shows the difference a class winemaker makes even with his most modest wine.

## LOIRE SAUVIGNON BLANC

Given the success of New Zealand and Chile, we should not forget French Sauvignon Blanc. From the Sauvignon de Touraine and Moulin de Montarels (see page 31) at just above entry level up to the top wines of Sancerre, Pouilly-Fumé and Sauvignon St. Bris (see page 41), French Sauvignon Blanc provides everything a wine drinker might be looking for. Beware of one thing both here and New Zealand, the rosé is very rarely worth the price. Having said which, the Pinot Noir is delicious in both areas if better value in New Zealand (see page 50).

## ALSACE

Alsace is the region which can justifiably call itself the food and wine capital of Europe. The wines are still not as popular in this region as they deserve to be. They provide a number of grape varieties, principally Riesling, Gewurztraminer and Pinot Gris with an aromatic flavour and a dry finish and are a beautiful match for spicy cuisines.



# THE LOIRE



## ROSÉ

### Anjou Rosé Cabernet, Chéreau Carré

The revival in rosé wines has rekindled interest in this old favourite. Very well-made top of the market medium dry rosé that is extremely tasty and long.

Taste Guide

3A

Trade Sales Price

£4.75



## WHITE

### Muscadet de Sevre et Maine, Cuvée Chéreau

Entry level Muscadet with a touch of class added by its maker Bernard Chereau. A benchmark for what Muscadet should be; light but crisp and full of fruit so the dryness complements the flavour but does not dominate it.

1

£4.63

### Sauvignon de Touraine, Chéreau Carré

Crisp, fruity Sauvignon with a clean, fresh flavour. Despite the euro exchange rate, this lively wine offers Sauvignon Blanc of real value.

2

£4.95

### Vouvray Demi Sec, Chéreau Carré

Only in the Loire can a wine be produced which is sweet honey and fruit in the mouth but just off dry. Perfect drinking and yet totally refreshing

3

£5.93

### Muscadet Comte Leloup de Chasseloir, Sur Lie, Chéreau Carré

An outstanding dry white wine, full of fruit and depth of flavour. If it came from Burgundy it would be three times the price. The wine has plenty of minerality and so much juicy fruit that it is invigorating to drink. The hundred year old vines and the months spent on its lees retains freshness but adds complexity.

1

£6.83

### Pouilly Fumé

Flinty, concentrated and full of gooseberry fruit. The recent cooler vintages of this wine have resulted in a classic Sauvignon style.

1

£8.75

### Sancerre Les Cailloux Blancs, Chéreau Carré

Superb accompaniment to fish, chicken or Brie. Great depth of citrus fruit flavours, slightly aromatic in the mouth with balancing soft acidity.

1

£9.15



# ALSACE



## WHITE

### Gewurztraminer Vieilles Vignes, Ruhlmann

A real find. All the aromatic, lychee flavours followed by a long aftertaste at an attractive price. Excellent with Asian cuisine.

2

£9.49

### Riesling Cuvée Jean Charles, Ruhlmann

Perfect Alsace Riesling with intense fresh flavours of lime, lemon, pear and tropical fruits.

1

£9.49

