

GRAFT
WINE COMPANY

SOPHIE SIADOU VALENÇAY / MARY TAYLOR WINES
/ 2020 / LOIRE / FRANCE

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PRODUCER

In addition to caring deeply about the stakeholders involved with our company, our wine selection process is as such: We partner with grower-producers who farm their land respectfully and who are true artisans. While the majority of our wineries are independent, we also work with two small co-operatives (one in Bordeaux and the other in Saint-Pourçain) whose viticulture practices align with our values of sustainability, minimal intervention, and artisanship.

MARY TAYLOR WINE
THINK OUTSIDE THE GRAPE

Mary Taylor

VITICULTURE + VINIFICATION

Geographically, Valençay is separated into two main areas, each straddling either side of the Modon, a winding tributary of the famous Cher river. The first, “Les Terrajots,” is characterized by stony, flinty clay soils known as “perruches,” which contribute structure and depth of fruit to the area’s wines. The second, located near the loge à Perin— a tiny hut constructed in the middle of the vineyards at the end of nineteenth century— is defined by “silex,” a mix of clay, limestone and silica, which imparts freshness and brisk minerality. Together, this unique geographic profile results in bright, flinty whites derived from Sauvignon Blanc, and— as evidenced by this exquisite example from the family-run Domaine Jourdain— mouthwatering reds, which are produced from the region’s three main varieties: Gamay, Pinot Noir, and Côt (the local name for Malbec). Reflecting her holistic approach to the ecosystem of the vineyard and her careful attention to the nuances of her terroir, this wine was allowed to ferment naturally, using only the indigenous ambient yeasts present in the surrounding environment. The wine spends 18 months on its lees in older, neutral barrels.

TASTING NOTE

Expressing all the lightness and elegance of its high percentage of Pinot Noir, plus a wonderful floral quality, it also reveals its leaner, more structured “Malbec” side, expressed through a sturdy wash of tannins that balance its succulent flavours of raspberries, blackcurrant, and spice. Sophie’s vineyards are certified HVE and partially practising biodynamic.

FACTS + STATS

VARIETIES	35% GAMAY, 35% COT, 30% PINOT NOIR
APPELLATION	LOIRE
CLOSURE	NATURAL CORK
ALCOHOL	13.5%
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
CASE SIZE	12

