

**PIERRE OLIVIER BONHOMME**  
(Les Montils, Loire)

October 2022



*With Pierre Olivier Bonhomme*

It is hard to believe but Pierre Olivier Bonhomme was a bit of trouble maker in his youth. He dropped out of high school. He, like many of us in our teens, was lost. Pierre Olivier left all his youth troubles behind and found his path when Thierry Puzelat hired him to help with various work at his family domain *Le Clos du Tue-Boeuf*. Thierry started the négoce business of Puzelat Olivier Bonhomme (hence, the name POB) in 2005 with Pierre Olivier. By then, Pierre Olivier already had worked a few vintages with Thierry. Setting-up Pierre Olivier for success, Thierry concentrated at his family damain and transitioned POB entirely to Pierre Olivier in 2013. It is one of the most enduring mentorship stories that I had the pleasure to witness.

Over the years, Pierre Olivier has purchased the vineyards from the owners, whom Pierre Olivier used to purchase grapes. He now owns about 5 hectares and rents about 4 hectares. He continues to purchase grapes from the other vigneronns and friends, whom he trusts.

**LE TELQUEL 2021**  
**SPECULATIVE SKU: 530568 750ml 12 bottles/case**  
**\$25.62 Wholesale / \$33.00 Retail per bottle**



**LE TELQUEL**



This is an unsusal blend of Gamay and Côt (aka Malbec), and sometime with a dash of Pineau D'Aunis. Gamay is the dominant varietal. This is always so delcious. A wine that symbolizes *vins de soif* – ‘thirty wine’ as French would say. Each varietal is fermented separately, then blended and raised in neutral barrels for about six months to settle down. Unfiltered. Totally unpretentious and seriously delicious. The alcohol tips at 11.5% this vintage, making this wine even more pleasureabe to drink. Best slightly chilled.

*(The labels are not current vintages and are shown for illustration purposes only)*

**LE TELQUEL 2021 (MAGNUMS)**  
**SKU: 463880 SPECULATIVE 1.5 L 6 bottles/case**  
**\$56.02 Wholesale / \$70.00 Retail per bottle**

Although we have been importing Le Telquel since the 2009 vintage, this is only the second time we received some MAGNUMS. It seems the majority of MAGNUMS for this wine is quietly exported to Japan. I had to ask for some as Pierre Olivier does not list the magnums of Le Telquel when he emails me the available wines. Perhaps, there is a secret importer code that I missed. Cook up some of your favourite dishes, invite some friends, and open a slightly-chilled MAGNUM of Le Telquel. You can, of course, do the same thing with 750 ml bottles but the thrill of celebration will be diminished. Just don't invite an accountant, as he/she may spoil the party by pointing out 2 bottles of 750 ml are cheaper than a single bottle of MAGNUM. The additional costs of MAGNUMS are primarily due to the higher costs of manufacturing higher strength bottles to withstant the additional volume. In joys of life, often the sum of one plus one is greater than two.

**TOURAINE KO 'In Côt We Trust' 2019**  
**SPECULATIVE SKU: 163204 750ml 12 bottles/case**  
**\$31.00 Wholesale / \$40.00 Retail per bottle**



Blueberry like nose with spices that keep this wine compelling. We do not have many full-body wines but this one is. The solar vintage of 2019 gave ripe tannins and some additional spice characters. The vines are about 50 years old on average with some parcels reaching well over 70 years. The old vines really add sap and complexity to this wine. Made with 100% Côt, which is also known as Malbec in the other parts of world. Fermented traditionally with stems in an open-top vat. Raised in neutral barrels (demi-muids – 500 litre barrels) for about eighteen months, followed by additional bottle aging.

**SAUVIGNON BLANC 2020**  
**SPECULATIVE SKU: 423020 750ml 12 bottles/case**  
**\$24.40 Wholesale / \$32.00 Retail per bottle**



While the 2019 vintage, being a solar vintage, was wild but tasty, this current 2020 vintage, which has had more normal weather, is stable and delicious. This used to be called Touraine but it is now Vin de France. Grapes are sourced from the same three farmers, whom Pierre Olivier has been working with for a number of years in the *Vallée-du-Cher*. All vines are on clay with mother bedrock of limestone, which gives this wine some richness while maintaining freshness. Hand-picked grapes are gently pressed and fermented in neutral vats with ambient

yeasts. The vats are moved outside overnight in early spring when the night temperature dips cold to settle the sediments. Then, the wine is bottled. One of most delicious Sauvignon Blancs at a resonable price.

**TOURAINE PINOT NOIR 2020**  
**SPECULATIVE SKU: 163220 750ml 12 bottles/case**  
**\$46.94 Wholesale / \$61.00 Retail per bottle.**



Translucent colour. Rippling. This Pinot weaves its spell-binding fragrance and texture. A shade darker than a rosé, as a great Pinot should be. This wine comes from the village in *Cher* from a single climat of *La Ceverie*. Pierre Olivier considers this *climat* to be his finest *terroir* and it is his top wine. The vines are about 50 years old. The entire surface of the vineyard is 20 ares (about 0.5 acre), which consists of clay and limestone. Pierre Olivier makes 4 to 5 barrels each vintage.



**TOURAINÉ ‘POB’ SAVIGNON BLANC 2020**  
**SPECULATIVE SKU: 130743 750ml 12 bottles/case**  
**\$31.22 Wholesale / \$41.00 Retail per bottle**

Nervous. Lively. Regal. A lot of energy in this wine. From the estate tiny parcel in the *climat* of *Ronne*. The Sauvignon Blanc vines are on clay and flint with limestone bedrock – similar to that of *Sancerre*, which may explain the depth of this Sauvignon Blanc. Hand-picked grapes, like all of Pierre Olivier’s wines, are fermented with ambient yeasts. *Élevage* is in neutral 500 litre demi-muids about ten months, followed by additional bottle aging prior to release.

**TOURAINÉ ‘THÉSÉE’ SAVIGNON BLANC 2020**  
**SPECULATIVE SKU: 217839 750ml 12 bottles/case**  
**\$31.22 Wholesale / \$41.00 Retail per bottle**

Sauvignon Blanc with distinction and grace. *Thésée* is a village across the Cher River from the village of *Pouillé*, where Laurent Saillard has his vineyard. *Thésée* has particularly white limestone. It looks like pure chalk. You can see the old cellars that are carved directly into the exposed limestone. Sauvignon Blanc vines grown on limestone has a particular taste, often requiring long élevage to show its best. This Sauvignon spends about ten months in neutral 500 litre demi-muids, followed by another year or so in bottles prior to release. To my palate, the above *POB* Sauvignon Blanc is more sappy and *Thésée* is a little more elegant.

**TOURAINÉ ‘LA TESNIÈRE’ PINEAU D’AUNIS 2021**  
**SPECULATIVE SKU: 417501 750ml 12 bottles/case**  
**\$36.10 Wholesale / \$47.00 Retail per bottle**



It is made from 100% *Pineau d’Aunis*. Pretty. Exquisite. Delicate. Only a shade darker than a rosé, which is the natural colour that *Pineau d’Aunis* gives. *Pineau D’Aunis* is a varietal that has been grown in the Loire for centuries but is fast disappearing. The varietal is extremely difficult to cultivate with yields changing drastically from one year to the next – not the most commercial friendly grape. This *Pineau d’Aunis* comes from a clay soil with pure limestone base from the *La Tesnière* Vineyard near where *Laurent Saillard* is located.

**TOURAINÉ ‘LA BOISSIÈRE’ PINEAU D’AUNIS 2020**  
**SPECULATIVE SKU: 463883 750ml 12 bottles/case**  
**\$36.10 Wholesale / \$47.00 Retail per bottle**

Floral. Pretty. As with *La Tesnière* above, the colour of this wine is just a shade darker than a rosé, which is the colour of thin-skinned *Pineau D’Aunis*. The hallmark of white pepper is present. This wine comes from the single parcel known as *La Boissiere*, which has sandy clay on top with limestone underneath. The limestone brings freshness; clay adds structure; and sand brings out floral nose. Not a bad combination in any wine. Loire history in a bottle. Best slightly chilled. This is the second shipment of this vintage.

**VERCHENY Rouge 2021**  
**SPECULATIVE SKU: 738997 750ml 12 bottles/case**  
**\$28.78 Wholesale / \$37.00 Retail per bottle**

This has all the charm of a good Pinot Noir – light in colour and body with penetrating aroma. This is 100% Pinot Noir grown in the appellation of *Cheverny* from a single parcel called *La Boissière*. The same parcel where Pineau D'Aunis (see above) is grown. The vines on sandstone with limestone bedrock gives this wine the lightness and fragrance. *Cheverny* red must be a blend, according to the appellation rules. Pierre Olivier, however, feels this Pinot Noir parcel gives uniqueness and did not want to blend with another varietal. So, although this wine is in the *Cheverny* appellation, it is labelled as Vin de France. If you look at the letters in the word *Vercheny*, there is *Cheverny*. *Élevage* is in neutral barrels for about eight months. One of the greatest valued Pinot Noirs. Best slightly chilled.

**MELON DE BOURGOGNE 2020**  
**SPECULATIVE SKU: 795385 750ml 12 bottles/case**  
**\$29.89 Wholesale / \$39.00 Retail per bottle**

Pure. Balanced. Delicious, especially with all dishes made with shell fishes. The last vintage of this wine that we received was 2014. So, we are happy to receive some this year. Organically grown and hand-harvested *Melon de Bourgogne* grapes are from the village of *Oudon* in the *Loire*. The grape are pressed and aged in neutral 500 litre barrels for about six months. Roundedness from barrel aging is balanced by bright acidity. As the name implies, the varietal *Melon de Bourgogne* used to be common in Burgundy, before the Chardonnay craze that led to the beautiful vineyards of Melon in Burgundy to be ripped out to plant Chardonnay for commercial reasons. *Melon de Bourgogne* is, of course, the varietal that makes *Muscadets*, like those from *Domaine de la Pepiere*. Pierre Olivier's version is a little rounder and takes on a Burgundy interpretation.

**TUFFEAU 2019**  
**SPECULATIVE SKU: 452450 750ml 12 bottles/case**  
**\$32.46 Wholesale / \$42.00 Retail per bottle**

This is the first time we received this wine. It is 100% Chenin Blanc. Elegant. Complex. Ripeness balanced by the inherent acidity of Chenin Blanc. *Tuffeau* means white chalk (limestone) in French. The vines are grown on white chalk with shallow top soil. There is something special about Chenin Blanc vines grown on limestone, which imparts minerality, salinity and elegance. *Élevage* is about a year in demi-muids, followed by another year of bottle aging prior to release.

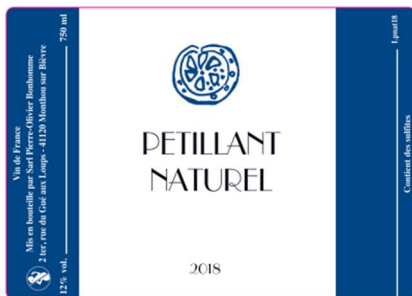
**LA TESNIÈRE BLANC 2019**  
**SPECULATIVE SKU: 011282 750ml 12 bottles/case**  
**\$32.46 Wholesale / \$42.00 Retail per bottle**

This is a blend of 70% *Manu Pineau* and 30% *Chenin Blanc*. *Manu Pineau* is an indigenous white varietal that used to be common in the Loire but now there are only few hectares. The varietal ripens very late, while maintaining astonishing freshness. *Manu Pineau* tastes like a combination of Chardonnay and Sauvignon Blanc, but that is inaccurate as *Manu Pineau* only resembles itself.

Some roundedness from the *élevage* in demi-muids (500 litre barrels) for about a year. The acidity at the finish keeps this wine fresh and compelling. Both the vines of *Manu Pineau* and *Chenin Blanc* are grown on the hills of *La Tesnière*, where the soil is clay with mother limestone.

### **PÉTILLANT NATUREL BLANC 2020**

**SKU: 039639 SPECULATIVE 750ml 12 bottles/case**  
**\$30.95 Wholesale / \$40.00 Retail per bottle**



The bubbles are very gentle, almost whispering quiet. I would say there are hardly any bubbles. A complete hand-sell. If you like Pét Nat that explodes with bubbles, this will not please you. This Pét Nat is made from 100% Chenin Blanc. At home, we drink this wine as though it was a still Chenin Blanc, Partially fermented wine is bottled and capped, where fermentation continues and naturally produces bubbles. Disgorged about 12 months later and topped-up with the same sparkling wine. Honey hay colour from the ripen Chenin grapes.

### **PÉTILLANT NATUREL ROSÉ 2020**

**SKU: 609248 SPECULATIVE 750ml 12 bottles/case**  
**\$30.95 Wholesale / \$40.00 Retail per bottle**

This Pétillant Naturel (Pét Nat) also has very gentlest bubbles, almost whispering quiet. I would say there are hardly any bubbles. Also, a complete hand-sell. Again, if you like Pét Nat that explodes with bubbles, this will not please you. Predominately Chenin Blanc. Some Cabernet Franc grapes are pressed with the skin and added with the Chenin Blanc. The colour is a faintest hue of rosé. Gently bubbly and discreetly off-dry. The blended wine is put into bottles before the fermentation is complete, creating delicious bottles as the fermentation continues in bottles. This Pét Nat was disgorged by hand and topped-up with the same wine. To me, this Pét Nat drinks like a slightly off-dry (demi sec) Vouvray with faintest bubbles.