

SAINT GOOSE

Volume 42: France

September 2025

To celebrate September, we are Flocking through France, the birthplace of fine wine and mythical home to Abbot George aka Saint Goose. From the crisp elegance of Mâcon-Villages and the bright minerality of Bordeaux Blanc, to the earthy charm of Chinon and the juicy depth of Brouilly, each bottle tells a story of its region. For the bubbly lovers, we're pouring a luminous Grand Cru Champagne - an iconic expression of French celebration. This is a lineup that showcases the diversity, tradition, and timeless allure of France in every glass. Cheers!

Wine #1 Pierre Legras 'Coste Beert' Blanc de Blancs Grand Cru Brut

Varietal: 100% Chardonnay
Region: Chouilly, Champagne
Taste: Grapefruit, citrus, toasted almond, brioche
Elevage: Maturation in stainless, 30% of last 10 year reserve, 6g/L dosage
Serve: Chilled
Pairings: Fresh cheese, fish dishes, celebrations

Pierre Legras is a historic Champagne producer rooted in Chouilly, a Grand Cru village in the Côte des Blancs, where the family's winemaking legacy began in 1662 with its founder, Pierre Legras - a contemporary of Louis XIV and Dom Pérignon. Across eleven generations, the estate has remained faithful to its ancestral heritage, culminating in the creation of the eponymous brand in 2002 by Vincent Legras, who - with a diploma in oenology and support from his father - expanded the domaine from 5 to over 10 hectares of prime Chardonnay vineyards, including significant holdings within the Chouilly Grand Cru. Alongside his wife Marcelline, who joined in 2011, Vincent has modernized the winery, equipping it with temperature-controlled stainless-steel vats and fermentation equipment, while embracing malolactic fermentation, blending innovations, and sustainable practices, achieving HVE 3 certification.

SAINT GOOSE

Wine #2 Jean-Christophe Perraud Macon-Villages Chardonnay 2023

Varietal: 100% Chardonnay
Region: Macon-Village, Burgundy
Taste: Honey, quince, baked apples, citrus
Elevage: 10 months in stainless steel tank on the lees
Serve: Chilled
Pairings: Seafood, herb roasted chicken, goat cheese salad

4th generation winemaker Jean-Christophe Perraud took over from his father Jean-Maurice in 2005. Before him, Jean-Maurice was selling the grapes to the local cooperative, but Jean-Christophe decided to start bottling the wines under the family name in 2008. He gradually grew his reputation over the years and today, he bottles 100% of his production under his name. The winery started organic conversion in 2021, fully certified organic from 2024.

Wine #3 Chateau Suduiraut 'Lions De Suduiraut' Blanc Sec 2023

Varietal: 57% Semillon, 30% Sauvignon Blanc, 13% Sauvignon Gris
Region: Bordeaux
Taste: Pink grapefruit, pear, hazelnut
Elevage: 70% in stainless steel, 30% in neutral barrels
Serve: Chilled
Pairings: Oysters, pasta with cream sauce, sushi

The estate took the name of Suduiraut in 1580 on the marriage of Nicole d'Allard to Léonard de Suduiraut. The château was plundered and burned down during the Fronde insurrection, then rebuilt in the XVII century. It was re-named Cru du Roy in the late 18th century on being taken over by a nephew of the Suduiraut family, Jean Joseph Duroy, Baron of Noaillan. The family home then acquired a cartouche featuring the Suduiraut and Duroy coats of arms, which was to give rise to the escutcheon used by Château Suduiraut today. The property was planted with magnificent formal gardens, designed by Le Nôtre, King Louis XIV's renowned gardener.

On April 18, 1855, the estate was classed as a Premier Cru during the official wine classification programme in the Gironde winegrowing area.

AXA Millésimes acquired Château Suduiraut in 1992 with the aim of preserving and perpetuating the estate's remarkable tradition of vineyard management and winemaking. Inspired by the great Suduiraut wines of the past, the new management has enabled this great vineyard to fulfil its full potential in recent years.

SAINT GOOSE

Wine #4 Alexandre Burgaud Brouilly 2023

Varietal: 100% Gamay
Region: Broilly, Beaujolais
Taste: Strawberry, tart raspberry, juicy
Elevage: Semi-carbonic maceration in concrete tanks
Serve: Slightly chilled
Pairings: Charcuterie, Thanksgiving, vegetable dishes

Alexandre Burgaud, a fourth-generation vigneron, founded his own domaine in 2013 in Lantignié within Beaujolais, reviving vineyards that had been in his family for generations. Working across roughly 12 hectares of blue-granitic soils - including parcels aged 40 to over 120 years - he practices low yields, manual harvesting, and high-density planting to highlight terroir expression. His winemaking is deeply rooted in traditional methods: semi-carbonic maceration, whole-cluster fermentation, aging in concrete or neutral vessels, and minimal intervention - techniques passed down in part through his cousin Jean-Marc Burgaud. These approaches produce wines that are aromatic, expressive, and savory, with vibrant fruit, floral notes, juicy acidity, and a mineral, structured finish.

Wine #5 Angelliaume 'Domaine des Falaises' Chinon 2022

Varietal: 100% Cabernet Franc
Region: Loire Valley
Taste: Red fruits, plum, dried herbs, forest floor
Elevage: Fermentation and aging in concrete tanks
Serve: Cellar Temperature
Pairings: Charcuterie, grilled pork + chicken, lentil stew

Domaine Angelliaume is a family-driven estate situated in the heart of the Loire Valley, spanning about 40 hectares of vineyards across diverse terroirs: clay-limestone, flint clay, and gravel on sun-drenched slopes - ideal for cultivating expressive and balanced wines. With deep roots in the region and eight generations of winemaking tradition, the domaine skillfully vinifies its parcels separately before blending them or bottling them as distinctive, site-specific cuvées.

SAINT GOOSE

Wine #6 Pierre Latard 100%

Varietal: 80% Carignan, 10% Grenache, 10% Syrah
Region: Cotes du Rhone
Taste: Red fruits, licorice, savory herbs
Elevage: Fermented and aged in stainless steel
Serve: Cellar Temperature
Pairings: Lamb chops, cassoulet, burgers

Pierre Latard is a seasoned French winemaker hailing from the Southern Rhône, deeply rooted in a family tradition as a fourth-generation viticulturist and holding a master's degree in viticulture. Based in the village of Valliguières - considered one of the Rhône's premier terroirs - he crafts expressive, authentic wines that spotlight traditional, often overlooked grape varieties.

Wine #7 Château d'Arsac Margaux 2019

Varietal: 72% Cabernet Sauvignon, 28% Merlot
Region: Margaux, Bordeaux
Taste: Blackberry, blueberry, tobacco, mint
Elevage: 12 months in a mix of new and used French oak
Serve: Cellar Temperature
Pairings: Braised meats, grilled beef, aged cheeses

Château d'Arsac is a storied Médoc estate whose origins date back to the early 12th century, having passed through notable ownership - including Thomas de Montaigne. After falling into ruin, Philippe Raoux resurrected the estate in 1986, securing 54 hectares of Margaux vineyard and propelling it to become one of the few estates elevated to Cru Bourgeois Exceptionnel status in 2020. The estate spans approximately 53 hectares of vines planted on deep gravel and marl-limestone soils, farmed sustainably under a zero-residue policy and certified HVE 3 / ISO 14001, placing environmental stewardship at the heart of its viticulture.