

SAINT GOOSE

Volume 50: Loire Valley

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The Loire Valley remains one of the most compelling wine regions in the world not because of power, but because of precision. These are wines shaped by river influence, varied soils, and a deep respect for farming. Many of these producers work organically or with minimal intervention, allowing each site and grape to speak clearly. From bright, mineral-driven whites to lifted, herbaceous reds, this lineup highlights the Loire's signature balance of freshness, energy, and drinkability. These are wines meant for the table, built for discovery, and perfect for sharing. Thanks for being a part of The Flock.

Wine #1: Gaspard Chenin Blanc 2024

Varietal: 100% Chenin Blanc
Region: Loire Valley, France
Taste: Green apple, pear, lemon zest, wet stone
Elevage: Stainless steel to preserve freshness and purity
Serve: Chilled
Pairings: Goat cheese, oysters, spring salads, roast chicken

Gaspard focuses on clean, expressive Loire varietals that highlight freshness and drinkability. Chenin Blanc thrives in the Loire's cool climate, producing wines with bright acidity and mineral tension. This bottling leans into a crisp, linear style with no oak influence, allowing the fruit and natural structure of the grape to shine. It is a pure, everyday expression of one of the Loire's most important varieties.

SAINT GOOSE

Wine #2: Sauger Cheverny Blanc Tradition 2020

Varietal:	80% Sauvignon Blanc, 20% Chardonnay
Region:	Cheverny, Loire Valley, France
Taste:	Citrus peel, white flowers, melon, subtle herb
Elevage:	Stainless steel with time on fine lees for texture
Serve:	Chilled
Pairings:	Fresh seafood, chèvre, herb-roasted vegetables, grilled fish

Domaine Sauger is a family estate in Cheverny, an appellation known for blending Sauvignon Blanc and Chardonnay to balance freshness with roundness. The Loire's cool climate preserves acidity while extended lees aging adds texture and depth. This traditional cuvée highlights the region's understated style, offering both lift and softness in a balanced, food-friendly white.

Wine #3: Lecointre Pineau d'Aunis Anjou 2020

Varietal:	100% Pineau d'Aunis
Region:	Anjou, Loire Valley, France
Taste:	Red currant, cranberry, white pepper, dried herbs
Elevage:	Neutral vessels to preserve freshness and spice
Serve:	Slightly below room temperature
Pairings:	Charcuterie, roasted pork, mushroom dishes, pepper-crusted tuna

Pineau d'Aunis is one of the Loire's most distinctive and under-the-radar varieties, known for its lifted red fruit and signature peppery character. Lecointre works with minimal intervention to preserve the grape's natural vibrancy and aromatic profile. The result is a light-bodied red with energy, spice, and versatility at the table, showing a different side of Loire red wines beyond Cabernet Franc.

SAINT GOOSE

Wine #4: Ad Libitum Touraine Rouge 2022

Varietal: Gamay, Côt (Malbec)
Region: Touraine, Loire Valley, France
Taste: Blackberry, plum, violet, soft spice
Elevage: Stainless steel and neutral oak
Serve: Cellar Temperature
Pairings: Grilled sausages, burgers, roast chicken, lentils

Ad Libitum is a project focused on expressive, approachable Loire wines that highlight regional character without excess weight. Touraine Rouge often blends Gamay and Côt, combining juicy fruit with a touch of structure. This wine leans into ripe fruit and soft texture while maintaining freshness, making it an easygoing but thoughtful red built for everyday drinking.

Wine #5: Christian Venier Le Clos des Carteries Cheverny Rouge 2023

Varietal: Pinot Noir, Gamay
Region: Cheverny, Loire Valley, France
Taste: Cherry, raspberry, forest floor, light earth
Elevage: Neutral oak with minimal intervention
Serve: Slightly below room temperature
Pairings: Roast duck, salmon, herb chicken, soft cheeses

Christian Venier is a key figure in natural Loire winemaking, farming organically and working with minimal intervention in the cellar. His wines emphasize purity, transparency, and drinkability. This Cheverny Rouge blends Pinot Noir and Gamay to create a lifted, aromatic red with delicate structure and earthy complexity, reflecting both grape and place with clarity.

SAINT GOOSE

Wine #6: Domaine Jaulin-Plaisantin Chinon Les Hauts et Les Bas 2017

Varietal: 100% Cabernet Franc
Region: Chinon, Loire Valley, France
Taste: Black cherry, graphite, bell pepper, tobacco
Elevage: Aged in oak barrels for structure and complexity
Serve: Cellar Temperature
Pairings: Steak frites, lamb, grilled vegetables, aged cheeses

Domaine Jaulin-Plaisantin produces classic Chinon from Cabernet Franc grown on limestone and clay soils along the Vienne River. The estate focuses on traditional farming and careful cellar work to highlight site expression. With age, Cabernet Franc from Chinon develops savory complexity while maintaining freshness. This bottling shows depth, structure, and the earthy character that defines the appellation.