

MAISON L'ENVOYÉ

Burgundy & Beaujolais - FR, Willamette Valley - OR

"The pair of (Oregon) 2013s are great value: very pure and poised, svelte in texture, long and sensual. These both come highly recommended and I will be fascinated to see how the project unfolds."

-Neil Martin, Robert Parker Wine Advocate (March 2015)

FOUNDERS: Mark Tarlov (Chapter 24 Vineyards) and Old Bridge Cellars (A Wine & Spirits Magazine Top Importer of 2015 & 2020).

PROFILE: Driven by a tireless hunt for elusive sites where Pinot Noir shines, Maison L'Envoyé traverses the globe with the intention of presenting the acme of regionality and winemaking styles. Originating in Burgundy, they pursued gilded terroir to craft this region's wine trinity: Pinot Noir, Chardonnay and Gamay Noir. Yet from this tenor of focus and commitment a global fellowship emerged, with terroirdriven Pinot Noir as the linchpin. Now, with winemaking footprints in Burgundy and Willamette Valley, Maison L'Envoyé champions unsung growers who have farmed their vineyards for decades and generations, some mere feet away from more illustriously cited neighbors. This project has been a standout since its debut in 2011 including Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015. In Burgundy, Maison L'Envoyé's winemaking team is based in the town of Beaune, drawing from several sites including the Premier Cru, Savigny Les Beaune 'Les Marconnets' and their own monopole, Chateau Vivier, in Beaujolais' Fleurie cru. In Oregon's Willamette Valley, carefully selected rows of Pinot Noir are sourced from both volcanic and sedimentary-based soils primarily in Yamhill-Carlton, Ribbon Ridge and Eola-Amity Hills.

VITICULTURE: Maison L'Envoyé's approach in the vineyard combines tailored viticulture and vigilant diligence. Each growing season and unique block is taken into account. The site, specific soil characteristics, elevation, aspect, rainfall, and vine age are considered. The partner growers lean heavily toorganic and biodynamic regimes, with a strict mindset of growing Pinot Noir rather than farming grapes.

WEBSITE: www.maisonlenvoye.com

BURGUNDY, FRANCE

Regions: Côte d'Or, Mâconnais,

Beaujolais

Varieties: Pinot Noir, Chardonnay,

Gamay Noir

Climate: Oceanic, semi-continental Soils: Limestone base with marl,

clay, schist and granite





WILLAMETTE VALLEY, OREGON

Key Vineyards: Hyland, Stardance, Bishop Creek, Croft, Eagle Crest, Eola

Springs

Varieties: Pinot Noir

Climate: Mediterranean, coastal

maritime influence

Soils: Volcanic (red Jory) and sedimentary seabed











THE WINES

BURGUNDY & BEAUJOLAIS, FRANCE

Modern winemaking affords rare generosity, not excess, of character and approachability to express the wines' origins with straightforward clarity.

Bourgogne Blanc: From two mature vineyards in La Roche Vineuse. Aromas of citrus fruits and lemon zest. The weighty, textured mid-palate boasts flavors of grilled nuts and stone fruit, while a long line of vibrant acidity enlivens the finish.

Le Saint Pâle Rosé: This Gamay Noir rosé from Beujolais is delicate and lively yet fleshy and generous. Tangerine, watermelon, lime blossom and wild strawberry characters with an underlying creaminess are supported by a steely mineral backbone.

Bourgogne Rouge: Several village wines plus a component of 1'er Cru Savigny 'les Marconnets'. Raspberry aromas and baking spices, followed by crunchy red fruits, and a nervy, acid backbone. Begs for charcuterie.

Morgon Côte du Py: Located at the very top of the hill in Morgon, this Côte du Py is deep cherry in color, with aromas of ripe raspberries that into fine old oak tannins framing the fruit, with balanced acid bringing up the rear. This is no insipid Beaujolais.

Moulin-à-Vent: Sourced from a special site where granite and limestone soils collide, this is a far cry from Beaujolais Nouveau. Rather, it's a complex, versatile, moreish wine. Raspberry and blackberry fruits abound, speckled with hints of violet, and clove.

Fleurie: Fleurie is known for an elegant, floral style of Beaujolais. If Moulin-à-Vent is the King of Beaujolais, Fleurie is certainly the Queen, ranking among the most revered Beaujolais Crus. Chateau Vivier monopole is one of the oldest monopole plots in the region. The east facing 50-year-old untrained vines are grown in deep granite hillside soils and produce lively, expressive wines.



Many precise and specific winemaking techniques are employed that together produce a generous expression of the fruit while avoiding any heavy tannin, rough edges or alcoholic extraction. Picking fully physiologically ripe berries, often later than much of the valley, consulting winemaker Louis-Michel Liger-Belair's infusion technique is more akin to steeping rather than an aggressive extraction process.

Two Messengers Pinot Noir: This wine is an overview of the best grapes in Willamette Valley. Drawn from multiple sites and their various personalities. It expresses fresh red cherries scented with floral and forest floor notes.

Straight Shooter Pinot Noir and Chardonnay: An open, straight shot of either Pinot Noir or Chardonnay from pristine vineyard blocks across Willamette Valley. Handpicked, hand-sorted, and naturally fermented before given a touch of oak for texture and balance.

WINEMAKING

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Willamette Valley, Oregon



Moulin-a-Vent, Beaujolais, France







Pouilly-Fuissé, Burgundy, France