

Emile Balland Coteaux du Giennois



Description:

Emile Balland Coteaux du Giennois is a Loire Valley white made from Sauvignon Blanc, grown on limestone and flint soils near the banks of the Loire River. The appellation lies just north of Sancerre and Pouilly-Fumé, offering a similar freshness and minerality but often at greater value. Emile Balland, a small independent producer, focuses on low-intervention winemaking and expressive, site-driven wines.

Tasting notes:

Bright aromas of gooseberry, grapefruit, and nettle with a flinty edge. The palate is crisp and vibrant, showing citrus, green apple, and subtle herbs, with a clean, mineral finish and mouth-watering acidity.

Allergens: Contains sulphites.

Dish Pairing:

- Goat's cheese
- Fresh oysters
- Asparagus risotto
- Thai green curry
- Lemon sole

Talking Point:

The Balland family has roots in the region going back generations, but Emile forged his own path by planting vineyards in the lesser-known Coteaux du Giennois rather than the more famous Sancerre. His goal was to prove that this overlooked appellation could produce Sauvignon Blanc of real character and finesse—and he's succeeded in putting it on the map.