

Domaine Thomas & Fils "La Crele" Sancerre 2007 at MacArthur Beverages

June 18, 8:51 AM · Angela Logomasini - DC Wine Shopping Examiner

These days, New Zealand Sauvignon Blanc with intense aromas and flavors of grapefruit and grass are all the rage. They are particularly refreshing on a summer day. But these super clean, crisp and powerful wines are too much for some wine drinkers.

No need to fret if you are one of those people who would like a softer touch. There are some great Sauvignon Blanc wines with softer edges that still deliver big—but not overpowering—flavor. In particular, Sauvignon Blanc wines from France's [Loire Valley](#) offer a more traditional approach to wine making with this grape that is a bit smoother on the palate, and yet they also still carry some refreshing grassy and citrus flavors. These wines also come with an affordable price tag.



North of Bordeaux, the Loire Valley consists of wine regions running along the Loire River, which starts on the West coast of France near the nation's mid-point and runs east more than 200 miles to the middle of France. This cool region produces many refreshing, crisp white wines, nice rosé, and some reds. Some of the best Sauvignon Blancs in this region come from Sancerre, which lies close to France's mid-section on the west side of the Loire River. For more information about the Loire see [The International Wine Review](#). They published a report on it today! Subscription required, but it is worth the price.

This week at the Sommelier Wine & Food Society [class](#)--taught by wine pro Rob Stewart (winehead@earthlink.net)—tasted two great Loire Valley Sauvignon Blancs. Available in D.C.'s [MacArthur's Beverages](#) the 2007 Thomas & Fils Sancerre la Crele Sauvignon Blanc is rounder and softer than a typical New Zealand version, and affordable at \$19.99 a bottle! [The Wine Spectator](#) scores this wine with 89 points and says it markets for about \$33, indicating that MacArthur is offering quite a good deal. *The Spectator* describes it as having "nice weight and length, with straw, herb and mineral notes that glide along a creamy texture." You can find it throughout the D.C. region, but might pay more than the bargain price offered at MacArthur.

The class also sampled the Reuilly La Commanderie Jean-Michael Sorbe Sauvignon Blanc. The Reuilly region is near the more famous region of Sancerre. This one is even softer with flavors and aromas of perfume, melon, with lemon and lime notes. [Food and Wine Magazine](#) lists it as one of the best values for 2007. This one is harder to find, and might require mail order. It markets for \$12-\$17.

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