

**CATHERINE & PIERRE BRETON**  
(Bourgueil, Chinon, Vouvray - Loire)



*With Catherine Breton in the Bourgueil 'Les Galichets' with her guard dog Edgar*

When I asked Catherine how she met Pierre, Catherine shyly recalls: *“Serendipitously, we kept bumping into each other at the salon tastings when I was helping my parents. Pierre was persistent in inviting me to taste his wines at these salons. Back then, I did not drink much wine, even though my family farmed and produced wines. So, I did not pay much attention to Pierre at first. It was his sense of mischievousness finally led me to taste his wines. His wines were so different. It was Pierre’s wines that opened my world to wines.”*

Pierre Breton was already knee-deep in converting his vineyards to organic farming when he met Catherine in the 1980’s. Together they transformed their family domain to what it is today. Paul, Catherine & Pierre’s eldest, who was 15 when I first met the Bretons, is now in his twenties. Paul, who has been working the vineyards and cellars with his parents for years, has made a new *Vouvray* cuvée of his own for the first time. We received some of Paul’s first wine, plus all of our favourites. The family tradition of producing beautiful and transparent wines continues.

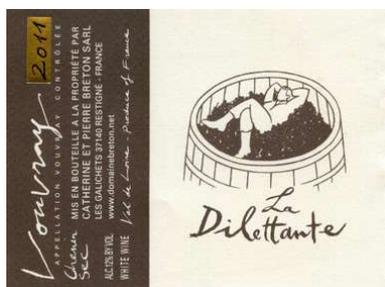
**VOUVRAY 'LA DILETTANTE' METHODE TRADITIONELLE BRUT NV**  
**SPECULATIVE SKU: 161075 750ml 12 bottles/case**  
**\$30.36 Wholesale/ \$35.00 Retail per bottle**



This sparkler, along with the still sec below, is Catherine Breton's baby, homage to her parents and her roots in Vouvray. This sparkler is full of personality. Happy to have this bubbly back in stock as we approach Holiday Season. Vouvray *pétillant* using the traditional Champagne method. An equal blend of two vintages. The wine is aged about 30 months in its lees before disgorged. That is a lot of lees time! There are so few *vignerons* doing this extended lees aging. Lively. Pure. It has that very zesty personality that I associate with fine Vouvray *pétillant*. Try it with our local

oysters. Vouvray *pétillant* made traditionally like this ages very well. 100% *Chenin Blanc*.

**VOUVRAY 'LA DILETTANTE' 2015**  
**SPECULATIVE SKU: 035006 750ml 12 bottles/case**  
**\$29.04 Wholesale/ \$34.00 Retail per bottle**



Dry still *Vouvray*. 100% *Chenin Blanc*. Alive with mineral tension and grace. Elegant. Harmonious. Forty-year old vines grown on limestone from one of the most striking appellations. The grapes are hand-harvested and gently pressed. *Élevage* is in neutral tanks. Delicious with all shell fish dishes – moules & frite, seared scallops or a whole roasted brill sole. Endless combination of fish dishes with this *Chenin Blanc*. This is a new shipment.

(Note: Labels are not current vintages and are for illustration purposes only)

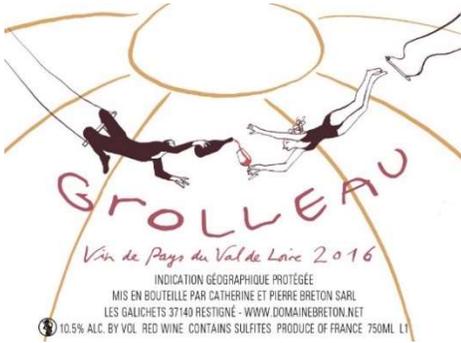
**VOUVRAY 'PIERRES ROUSSES' 2015**  
**SPECULATIVE SKU: 124779 750ml 12 bottles/case**  
**\$30.37 Wholesale/ \$35.00 Retail per bottle**



Here it is. Paul's, Catherine and Pierre's eldest, first cuvée of his own. This is from a small distinctive parcel in *Vouvray* that has particularly red rocks on the surface with limestone underneath, which impart a singular taste. *Pierres Rousses* means red stones in French. "Paul's hair happens to be red; perhaps, he was destined to farm this vineyard", chuckles Catherine during my visit. Inimitable nose and taste. It is self-evident. Very *cru* in its character – nervous, supremely elegant with laser focus. Compelling *Chenin Blanc*. Raised in neutral

600 litre barrels for about a year. This is the reason why the monks planted *Chenin Blanc* in *Vouvray* centuries ago.

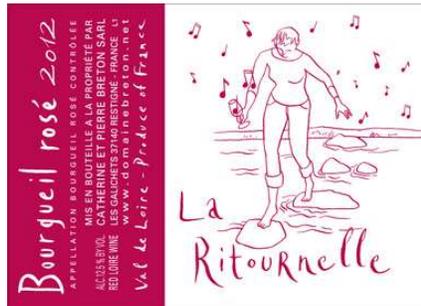
**GROLLEAU 2016**  
**SPECULATIVE SKU: 124782 750ml 12 bottles/case**  
**\$24.64 Wholesale/ \$28.50 Retail per bottle**



This is 100% *Grolleau*. Just about all *vignerons* in *Bourgueil* and *Chinon* had parcels of *Grolleau* before the AOC declared the appellations. *Grolleau* is a thin-skin varietal that yields light, thirsty-quenching wine in its youth, recalling wild strawberries. So up to 1930's, the local *vignerons* and bistro patrons were downing bottles of *Grolleau* while waiting for the regal but high-maintenance Cabernet Franc of *Bourgueil* and *Chinon* to calm down. The AOC *Bourgueils* and *Chinons* fetched higher prices. So, just about all of *Grolleau* vineyards were uprooted. Nowadays, *Grolleau* vines are hard to find.

Drink this *Grolleau* with someone you love and imagine a time when *vignerons* used to produce and drink for the love of wine, and not for all commerce.

**BOURGUEIL 'LA RITOURNELLE' ROSÉ 2015**  
**SPECULATIVE SKU: 633826 750ml 12 bottles/case**  
**\$23.68 Wholesale/ \$27.50 Retail per bottle**



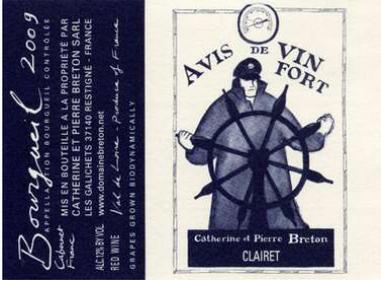
Wake-up your party in style after your guests have downed bottles of heavy winter wines and are frowning with black-stained teeth. Pour your guests this rosé ice cold with a cheese plate. Dry still rosé that is made from the vines grown on gravelly soil. Delicate and delicious with a touch of minerality that keeps this rosé engaged throughout a dinner party. Pressed juice with skins is fermented in neutral vats until the wine settles. 100% Cabernet Franc. This is a new shipment.

**BOURGUEIL 'TRINCH!' 2015**  
**SPECULATIVE SKU: 161190 750ml 12 bottles/case**  
**\$24.64 Wholesale/ \$29.00 Retail per bottle**



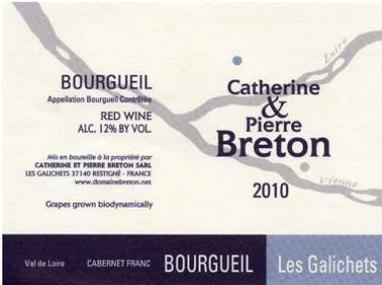
From the Cabernet Franc vines grown on gravelly soil surrounding Catherine and Pierre's farm. Inimitable *Bourgueil*. Pure. Pleasurable. The macerated skins from the 'Avis de Vin Fort' is added to *Trinch!*, which lends body and colour. Best slightly chilled. *Trinch!* means Cheers!, championed by the 15<sup>th</sup> century poet *Francois Rablais*, who was born near *Bourgueil*. 100% Cabernet Franc. This is a new vintage.

**BOURGUEIL 'AVIS DE VIN FORT' 2016**  
**SPECULATIVE SKU: 161182 750ml 12 bottles/case**  
**\$24.64 Wholesale/ \$29.00 Retail per bottle**



Frigging tasty! So charming and pretty. Individual. Full of personality. This wine sees only about a week of maceration, sometimes less. A wine you can see your fingers through your glass. *Avis de Vin Fort* is 100% Cabernet Franc from gravelly soil. Pencil shaving like minerality. Relaxed yet refined. It is best slightly chilled. I wish Catherine & Pierre Breton make this wine in MAGNUMS. This is a new vintage.

**BOURGUEIL 'LES GALICHETS' 2015**  
**SPECULATIVE SKU: 349803 750ml 12 bottles/case**  
**\$29.04 Wholesale/ \$34.00 Retail per bottle**



Fifty-year old vines grown on gravelly soil surrounding the domain. Youthful with mineral edge that lends structure to the wine. Elegant. Vibrant. Charged with primary fruit. So pleasurable to drink. 100% Cabernet Franc. There is something magical about Cabernet Franc grown on gravelly soils in *Bourgueil* from the cool climate of Loire. An inimitable expression of *Bourgueil*. This is a new vintage.

**BOURGUEIL 'NUITS D'IVRESSE' 2015**  
**SEPCULATIVE SKU: 349845 750ml 12 bottles/case**  
**\$31.84 Wholesale/ \$37.00 Retail per bottle**



*Nuits d'Ivresse*, meaning 'Drunken Nights'. This wine is the only cuvée that Pierre & Catherine make completely sulphur free. Keep cool. From the 60+ old vine in the parcel with clay on top and limestone underneath. The surface is about 3 hectares. Vinification is traditional. The wine is raised about a year in neutral barrels. Lively. Structured. Decant if you want to enjoy now. 100% Cabernet Franc. This is a new vintage.

**BOURGUEIL 'CLOS SÉNÉCHAL' 2014**  
**SPECULATIVE SKU: 161208 750ml 12 bottles/case**  
**\$39.03 Wholesale/ \$46.00 Retail per bottle**



This vineyard has been in the Breton family since the French Revolution. This *lieu-dit* is a 10 hectare enclosed vineyard, where Bretons own about 1.5 hectares. One of the most compelling expressions of *Bourgueil*. Singular. Structured. Statuesque. Supremely elegant. Macerated in a traditional open wooden vat and aged in *foudres* (big oak casks) for 18 months. The wine is aged in bottles for an additional year prior to release. The ancients knew

this vineyard gave *grand vin*. This tiny walled vineyard sits on pure limestone with clay on top. The vineyard is on a gentle slope, facing south. This is a new vintage.

**BOURGUEIL 'LES PERRIERES' 2012**  
**SPECULATIVE SKU: 406116 750ml 12 bottles/case**  
**\$47.94 Wholesale/ \$57.00 Retail per bottle**



*Les Perrieres* is the top wine for Catherine & Pierre Breton. Beautiful. Elegant. Power without weight. *Les Perrieres* is the most prized parcel in *Bourgueil* on a south-facing hill composed on sandstone on a bed of pure limestone. From the tiny 1 hectare site. The maceration is traditional in open wood vats. The fermentation and *élevage* follows in 600 litre *demi-muids*. The wine is bottled unfiltered after two full years in neutral wood. Best to decant if you are enjoying this wine now. 100% Cabernet Franc. This is a new vintage.

**CHINON 'BEAUMONT' 2013**  
**SPECULATIVE SKU: 767731 750ml 12 bottles/case**  
**\$26.18 Wholesale/ \$31.00 Retail per bottle**



If you made this far reading this newsletter, you are a wine hero. This Chinon is a hidden gem among Catherine & Pierre Breton wines. Among the Bourgueils, this Chinon sticks out like the only white iris among the blue irises of the Van Gogh painting. Supremely elegant. Violets and minerals harmoniously weaved by fine-grained tannins. This wine is showing the class of this treasured vineyard in Chinon. This wine comes from the southern mid-slope *lieu-dit* of *Beaumont*, where it is clay on top and limestone underneath. Balanced. Filled with energy. Alive.

The vinification is traditional in wooden vats and *élevage* is in neutral barrels. 100% Cabernet Franc.