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

November 2018



With Pierre Breton and Catherine's wonder dog Edgar at their domain in Bourgueil

Of all the chalk cellars that I visited in France, Catherine & Pierre Breton is one of the loveliest and also one of the coldest. It is a vaulted cellar that is attached to the side of their domain. Their cellar is just the right of me on the photo above. Pierre told me he had to light a heat lamp in the cellar one hour prior to our tasting. But it didn't matter, my teeth were chattering as we tasted through the wines. Despite the cold, tasting with Pierre Breton is always unforgettable.

Everything about Catherine and Pierre Breton is intentional. The commissioned art that adorns all their labels, the thoughtful farming practices, the carefully chosen *lieux-dits* of all their vineyards, the quality of the vats & barrels, and the varying *élevages* for each cuvée – one senses all aspects of their wine production are carried out with intention. Having visited their domain half dozen times in the last eight years, I have a biased emotional connection with Catherine & Pierre and their wines. My feeling for their wines is difficult to put down in words. There is aesthetic pleasure about Catherine et Pierre Breton and their wines.

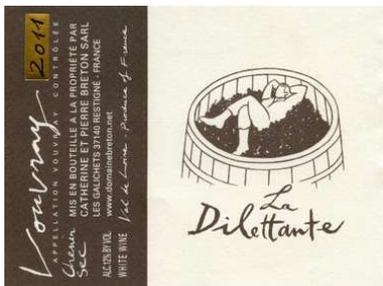
**VOUVRAY 'LA DILETTANTE' METHODE TRADITIONELLE BRUT NV
SPECULATIVE SKU: 161075 750ml 12 bottles/case
\$30.37 Wholesale/ \$35.00 Retail per bottle**



This sparkler, along with the still sec below, is Catherine Breton's baby, homage to her parents and her roots in Vouvrays. Pierre is not allowed to touch, but only to drink, Catherine's wine in the cellar. This sparkler is full of personality. Happy to have this bubbly as we approach the Holiday Season. Vouvrays *pétillant* using the traditional *Champenoise* method. An equal blend of two vintages. The wine is aged about 30 months in its lees before disgorged. Lively. Pure. It has that very zesty personality that I associate with fine Vouvrays *pétillant*. Try it with our local oysters.

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

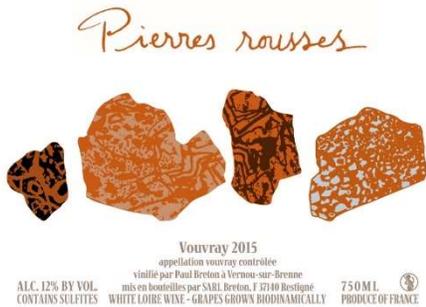
**VOUVRAY 'LA DILETTANTE' SEC 2017
SPECULATIVE SKU: 035006 750ml 12 bottles/case
\$29.05 Wholesale/ \$34.00 Retail per bottle**



Dry still Vouvrays. 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)

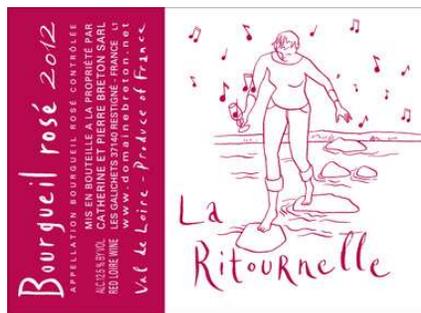
VOUVRAY 'PIERRES ROUSSES' SEC 2017
SPECULATIVE SKU: 124779 750ml 12 bottles/case
\$30.38 Wholesale/ \$35.00 Retail per bottle



This is Paul's, Catherine and Pierre's eldest 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. Inimitable nose and taste of a great Chenin. 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.

BOURGUEIL 'LA RITOURNELLE' ROSÉ 2017
SPECULATIVE SKU: 633826 750ml 12 bottles/case
\$23.68 Wholesale/ \$27.50 Retail per bottle



Be in your own style and drink this rosé when it is rainy & cold, and everyone else is downing heavy alcoholic fruit bombs. Of all the rosés that we carry, this one has a particular magnetic personality with sushi or ceviche. Perhaps because this rosé is minerally and pretty. Pour your guests this rosé ice cold with a cheese plate to wake up a party. Dry still rosé that is made from the vines grown on gravelly soil. Pressed juice with skins is fermented in neutral vats until the wine settles. 100% Cabernet Franc. This is a new vintage.

BOURGUEIL 'TRINCH!' 2017
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 15th century poet *Francois Rablais*, who was born near *Bourgueil*. 100% Cabernet Franc. This is a new vintage.

BOURGUEIL 'TRINCH!' 2017
SPECULATIVE SKU: 413948 1500ml 6 bottles/case
\$53.25 Wholesale/ \$62.00 Retail per bottle

This beauty also comes in MAGNUMS, just in time for parties during Holiday Season.

BOURGUEIL 'LA DILETTANTE' 2016
SPECULATIVE SKU: 165916 750ml 12 bottles/case
\$28.43 Wholesale/ \$33.00 Retail per bottle



This is the first time we received this wine. This is another Catherine's baby. This wine is fermented with whole clusters. Hands-off and gentle extraction to capture the essence of Cabernet Franc grown in gravelly soils of *Bourgueil*. Elegant. Pretty. Minerally undertow. This wine is aged in cement "egg-shaped" vats, where the shape of the vat gently and naturally keeps the wine moving during *élevage*. This truly is a thirst-quenching wine.

BOURGUEIL 'NUITS D'IVRESSE' 2016
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 this now. 100% Cabernet Franc. This is a new vintage.

CHINON 'BEAUMONT' 2016
SPECULATIVE SKU: 767731 750ml 12 bottles/case
\$28.43 Wholesale/ \$33.00 Retail per bottle



This Chinon is a gem among Catherine & Pierre Breton wines. Among the Bourgueils, this Chinon sticks out like a sore thumb, in a good way. "*Chinon has a little sweeter tannin than Bourgueil*", says Pierre as we taste through the wines. Pure. 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 south-facing mid-slope *lieu-dit* of *Beaumont* that hugs the Vienne River, where it is clay on top and limestone underneath. Filled

with energy. The vinification is traditional in wooden vats and *élevage* is in neutral barrels for about a year. 100% Cabernet Franc.

BOURGUEIL 'CLOS SÉNÉCHAL' 2015
SPECULATIVE SKU: 161208 750ml 12 bottles/case
\$39.05 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. Pumping out the familiar lead-pencil shaving like no other wine that I know. 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.

BOURGUEIL 'LES PERRIERES' 2012
SPECULATIVE SKU: 406116 750ml 12 bottles/case
\$47.95 Wholesale/ \$57.00 Retail per bottle



Where as the Clos Sénéchal is singular, *Les Perrières* is more spherical, more complete. *Les Perrières* has all the components – the fine tannins, the nose, and the lingering aftertaste. *Les Perrières* is the top wine for Catherine & Pierre Breton. Beautiful. Elegant. Power without weight. *Les Perrières* 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 *demi-muids*. Followed by months of bottle aging and only released when Catherine & Pierre believe the wine is ready. Best to decant if you are enjoying this wine now. 100% Cabernet Franc.

BOURGUEIL 'LES PERRIERES' 2012 (MAGNUMS)
SPECULATIVE SKU: 165913 1500ml 6 bottles/case
\$97.89 Wholesale/ \$116.00 Retail per bottle

Life is a celebration. Drink life out of MAGNUMS with your loved ones. This one has a long life ahead. If you have a good cellar, this is the one.

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