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

January 2022



Meet the next generation of Bretons: Paul (left), France and her husband Baptiste

About a year ago, I received an email from Catherine Breton with the caption: “Please find some photos of the family that we recently updated, taking into account the children are now established at the domain.” Having visited the domain many times, I knew the transition has been happening for a number of years. When tasting the barrel samples with Catherine, she would say “France is now making the Dilletante Bourgueil” or “Paul is now in charge of all Vouvrays”. I remember seeing Paul helping his dad Pierre in the cellar during my first visit. Paul was fifteen then.

Personally, it is heart-warming to see a successful transition from parents to their children in one of the finest family domains in the Loire. I know Catherine and Pierre would have respected whatever career path Paul and France’s would have chosen. Still, Catherine and Pierre must be so happy to experience their children carry on the domain the parents deeply love. When I visited the domain the last time in July 2019, it was Catherine who welcomed me. When asked where Pierre was, Catherine, said: “Pierre is with Paul at Vouvray, helping Paul.” Then, with determined words, she said: “I have told Pierre that his sole goal now is to make France and Paul successful.”

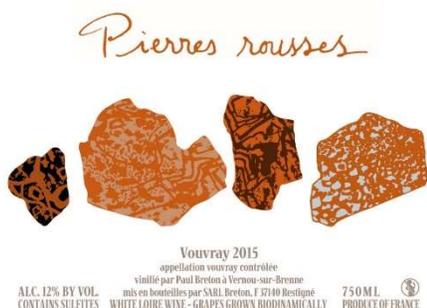
VOUVRAY ‘LA DILETTANTE’ METHODE TRADITIONELLE BRUT NV
SPECULATIVE SKU: 161075 750ml 12 bottles/case
\$33.62 Wholesale/ \$44.00 Retail per bottle



100% *Chenin Blanc*. This sparkler, along with the still Vouvray below, is now Paul’s baby - Catherine & Pierre’s son. Paul now has purchased an old house with a cellar, where all Vouvrays are now vinified and cellared. Breton’s Vouvrays were always delicious but Paul’s dedication at the source is undeniable. The quality of their Vouvrays has jumped to another level. This Vouvray *pétillant* uses the traditional *Champagnoise* method. It is an equal blend of two vintages. The wine is aged about 30 months in its lees before disgorged. Complexity that only comes from the extended lees aging. Lively. Pure. It has that very zesty personality that I associate with fine Vouvray *pétillant*. Beautiful.

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

VOUVRAY ‘PIERRES ROUSSES’ SEC 2019
SPECULATIVE SKU: 124779 750ml 12 bottles/case
\$33.63 Wholesale/ \$44.00 Retail per bottle



100% *Chenin Blanc* from a single vineyard. This is from a small distinctive parcel in *Vouvray* that has particularly red rocks on the surface with limestone underneath, which impart a singular flinty stony 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, followed by additional time in bottles prior to release.

BOURGUEIL 'TRINCH!' 2020
SPECULATIVE SKU: 161190 750ml 12 bottles/case
\$26.81 Wholesale/ \$35.00 Retail per bottle



A hint of violets and minerals. Crunchy – French would say *croquant*. 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, depth and colour. Best slightly chilled. Trinch! means Cheers! This wine ages remarkably well and tastes even better with a couple years in a cool cellar. But who can wait? It is delicious now.

BOURGUEIL 'TRINCH!' 2020 (MAGNUMS)
SPECULATIVE SKU: 413948 1500 ml 6 bottles/case
\$58.41 Wholesale/ \$75.00 Retail per bottle

Celebrate more often and have a MAGNUM at a dinner table.

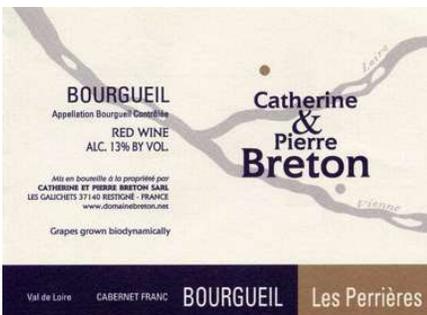
BOURGUEIL 'LA RITOURNELLE' ROSÉ 2020
SPECULATIVE SKU: 633826 750ml 12 bottles/case
\$26.81 Wholesale/ \$35.00 Retail per bottle



Happy. Crispy. Gently minerally, which lends complexity to this rosé. Made with 100% Cabernet Franc. This rosé makes me dream of visiting the Loire again and seeing the soft summer luminescent blue skies that stretch over the expanse horizon. A rosé to sit with and sip all evening. This rosé is made from the vines grown on gravelly soil. Hand-harvested grapes are pressed with skins. The wine is fermented with ambient yeasts, like all of the Breton wines. This rosé is beautiful during summer, of course, but drink this rosé during our dark winter months and feel

refreshed & chic, while others are loaded down drinking heavy reds.

BOURGUEIL 'LES PERRIÈRES' 2017
SPECULATIVE SKU: 406116 750ml 12 bottles/case
\$49.74 Wholesale/ \$64.00 Retail per bottle



Alluring entry, textured mid-palate and lasting finish. A complete wine. Balanced with fine tannins. Captivating nose. The complexity and elegance of *Les Perrières* become obvious when tasting it with the other wines at the domain. *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 one-hectare site. The maceration is traditional in open wood vats. The *élevage* follows in 600 litre *demi-muids*. The wine is bottled unfiltered after two full years in neutral *demi-muids*, followed by

equally long bottle aging prior to release. A wine for occasions. 100% Cabernet Franc.

BOURGUEIL 'CLOS SÉNÉCHAL' 2018
SPECULATIVE SKU: 161208 750ml 12 bottles/case
\$40.97 Wholesale/ \$53.00 Retail per bottle



Regal. Singular. Nervous. Full of energy. A compelling lead-pencil shaving taste that is unique to *Clos Sénéchal*. Catherine & Pierre Breton have 1.5 hectare of this *lieu-dit* of *Clos Sénéchal*. Macerated in a traditional open wooden vat and aged in *foudres* (big oak casks) for about 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. I have tasted this wine at the domain and the 2018

vintage is truly one of the finest.

CHINON 'BEAUMONT' 2020
SPECULATIVE SKU: 767731 750ml 12 bottles/case
\$30.95 Wholesale/ \$40.00 Retail per bottle



Pure. Vibrant. 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. The vinification is traditional in wooden vats and *élevage* is in neutral barrels for about a year. 100% Cabernet Franc. A beautiful *Chinon*. One of many bottles of the Bretons' magic.

BOURGUEIL 'LA DILETTANTE' 2020
SPECULATIVE SKU: 165916 750ml 12 bottles/case
\$30.95 Wholesale/ \$40.00 Retail per bottle



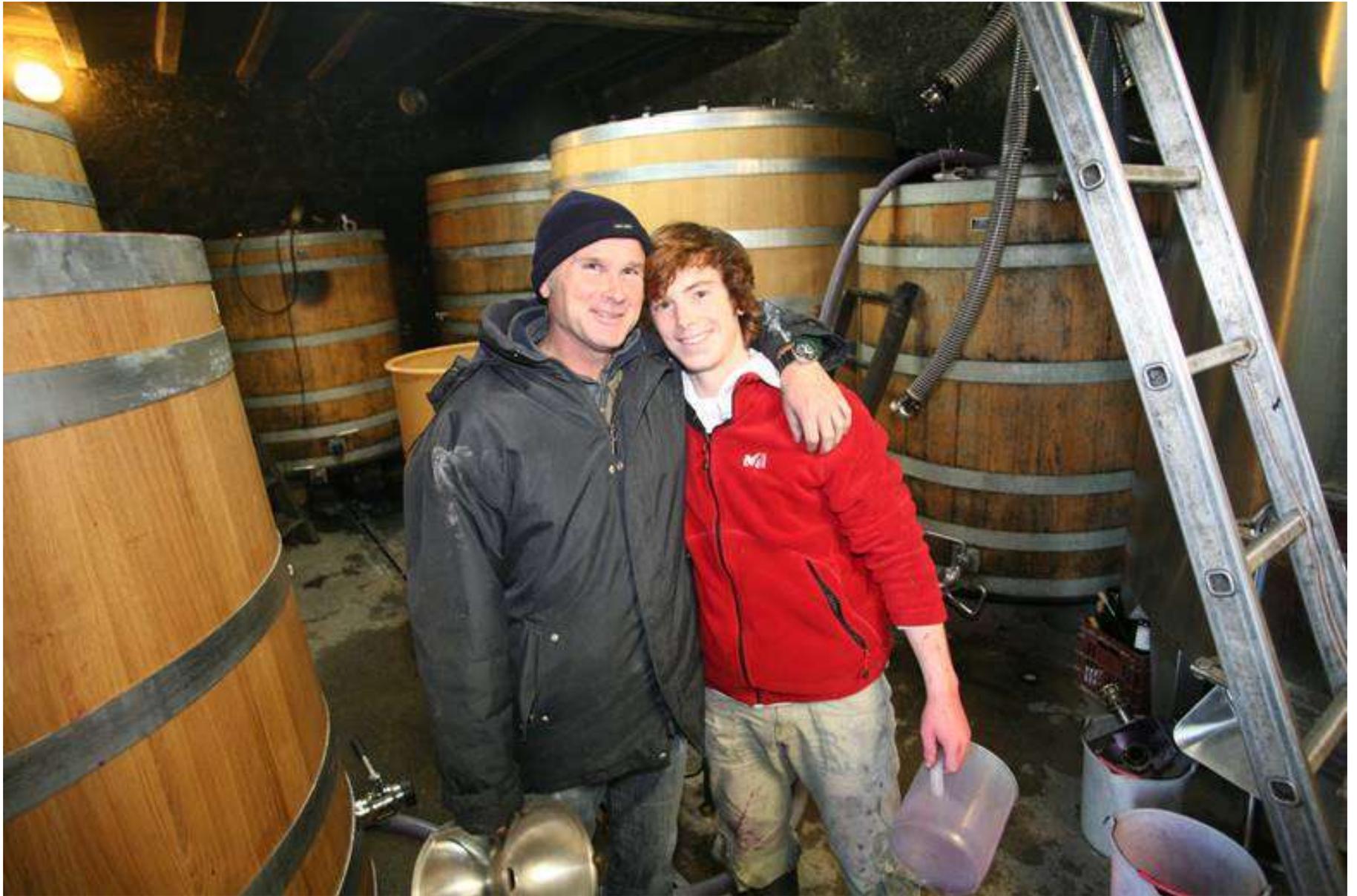
Elegant. Pretty. Minerally undertow. This is now in the hands of France – Catherine & Pierre Breton's daughter. Catherine used to vinify this wine and is now passed onto the daughter. This wine is fermented with whole clusters. Hands-off and gentle extraction to capture the essence of Cabernet Franc grown in gravelly soils of *Bourgueil*. This wine is aged in cement "egg-shaped" vats, where the shape of the vat gently and naturally keeps the wine moving during *élevage*.

BOURGUEIL 'NUITS D'IVRESSE' 2019
SEPCULATIVE SKU: 349845 750ml 12 bottles/case
\$33.63 Wholesale/ \$44.00 Retail per bottle

BOURGUEIL
Appellation Bourguel Contrôlée
Mis en bouteille et échantillonné par
COTISACRE et PHOENIX BOIRON SAS
LES CALCHETS 37140 BASTOGNE-PRIME
www.dominiquebretton.net L. 1
Produit de France - ne pas utiliser l'étiquette
Grapes grown
biodynamically
ALC 12.2% VOL



Peony-like nose with alluring minerals. From the 60-year vines on clay with limestone bedrock. *Nuits d'Ivresse*, meaning 'Drunken Nights'. The surface is about 3 hectares. The wine is raised in neutral barrels for about a year. Lively. Engaging. Pretty. Delicious. Hard not to drink this wine fast. 100% Cabernet Franc. This is the only cuvée that has no sulphur added, which gives this wine extra vibrancy.



Pierre Breton with his son Paul during my first visit to the domain in 2010.

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