

July 2019

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

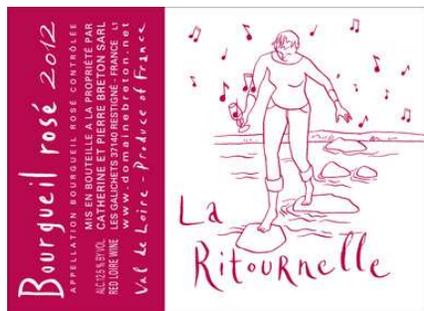


With Pierre Breton in Les Perrieres Vineyard in Bourgueil

Catherine & Pierre Breton, who burst into the wine scene in Paris in the mid 1980's, continue to maintain quality and style that are uniquely theirs. The couple never stops. Their wines *Grolleau* and *Bourgueil Dilettante* are their recent creations. When I visited the Bretons this July, they informed me there will be more changes in the years ahead with their children Paul and Frances now joining them fully. Paul is now moving to *Vouvray* to dedicate the farming of their parcels there and will be transferring all *Vouvray* production in the new but old farm house that the Bretons purchased this year.

Bourgueil Les Galichets is no longer made and is added to *Trinch!* and *Bourgueil Dilettante* to boost quality to even higher level. Their *Chinon 'Beaumont'*, which was always fantastic, has now reached another level. The maceration is shorter and gentler, which extracts all the glory of this beautiful parcel in *Chinon* without a trace of harsh tannins. If you have drank the *Chinon Beaumont* 2016, you already know what I mean. Their daughter Frances has now taken over the making of the *Bourgueil Dilettante* since 2017, which has arrived, and it is even prettier. Despite all the changes and tweaking, their greatest cuvées show no signs of change. *Bourgueil Sénéchal* and *Les Perrieres* remain the cornerstone of their family domain.

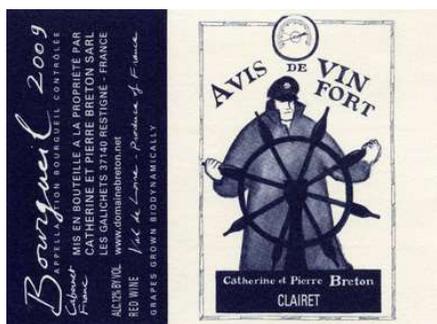
BOURGUEIL 'LA RITOURNELLE' ROSÉ 2018
SPECULATIVE SKU: 633826 750ml 12 bottles/case
\$24.78 Wholesale/ \$29.00 Retail per bottle



Dry still rosé that is made from the vines grown on gravelly soil. Delicate and delicious with a touch of mineral crunch 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. Lovely.

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

BOURGUEIL 'AVIS DE VIN FORT' 2018
SPECULATIVE SKU: 161182 750ml 12 bottles/case
\$24.78 Wholesale/ \$29.00 Retail per bottle



Happy to see this back as we missed *Avis de Vin Fort* for a couple of years. This wine sees about 3 days of maceration only. This is fermented in egg-shape neutral vat. Then, the wine is transferred to neutral barrels for about six months prior to bottling. A wine you can see your fingers through your glass. A shade darker than a rosé. A wine for all seasons but inspiring in summer! *Avis de Vin Fort* is 100% Cabernet Franc from gravelly soil. Minerally. Crunchy (*croquant*). I treat this wine like rosé at our home. Drink chilled.

BOURGUEIL TRINCH! 2017
SPECULATIVE SKU: 161190 750ml 12 bottles/case
\$24.79 Wholesale/ \$29.00 Retail per bottle

BOURGUEIL TRINCH! 2017 (MAGNUMS)
SPECULATIVE SKU: 413948 1.5 L 6 bottles/case
\$54.22 Wholesale/ \$64.00 Retail per bottle



There are several bottlings of this wine throughout year. We got the last bottling of the year, where this Trinch! is relaxed in Triconic vats (large wooden barrel that sits upright) for a few additional months. The time in the Triconic vats makes this Trinch! more complete, least to my palate. From the vines grown on gravelly soil surrounding Catherine and Pierre's farm. The macerated skins from the 'Avis de Vin Fort' is added to Trinch!, which adds body and colour. A delicious wine that is best served slightly chilled. 100% Cabernet Franc. Comes in both 750 ml and

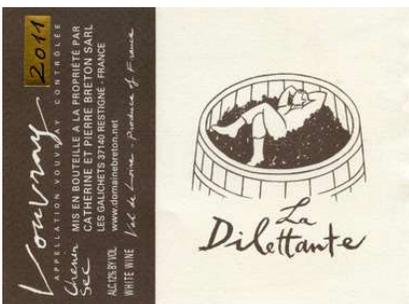
MAGNUMS.

VOUVRAY 'LA DILETTANTE' METHODE TRADITIONELLE BRUT NV
SPECULATIVE SKU: 161075 750ml 12 bottles/case
\$31.14 Wholesale/ \$36.00 Retail per bottle



This is now Catherine & Pierre's son Paul's baby. 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. Lively. Pure. It has that very zesty personality that I associate with a fine Vouvray *pétillant*. Full of personality. Vouvray *pétillant* made traditionally like this ages very well. Save a few bottles in your cellar.

VOUVRAY 'LA DILETTANTE' SEC 2017
SPECULATIVE SKU: 035006 750ml 12 bottles/case
\$25.91 Wholesale/ \$29.99 Retail per bottle



Dry still Vouvray. 100% Chenin Blanc. Graceful. 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. I would like to imagine the majority of Vouvrays used to taste like this up to 1950's and built its appellation reputation before the industrial farming and modern interventions took hold.

BOURGUEIL 'NUITS D'IVRESSE' 2017
SEPCULATIVE SKU: 349845 750ml 12 bottles/case
\$31.87 Wholesale/ \$37.00 Retail per bottle

BOURGUEIL 'NUITS D'IVRESSE' 2017 (MAGNUMS)
SEPCULATIVE SKU: 454116 1.5 L 6 bottles/case
\$66.97 Wholesale/ \$78.00 Retail per bottle



This wine is the only cuvéé that Catherine & Pierre make completely sulphur free. Keep cool. Old vines from the parcel with limestone. Vinification is traditional. The wine is raised about a year in neutral barrels. Lively. Structured. Decant and drink slightly chilled if you want to enjoy now. 100% Cabernet Franc. This ages well. So, try to keep a few in your cellar. *Nuits d'Ivresse* means Drunken Nights.

BOURGUEIL 'LA DILETTANTE' 2017
SPECULATIVE SKU: 165916 750ml 12 bottles/case
\$28.81 Wholesale/ \$34.00 Retail per bottle



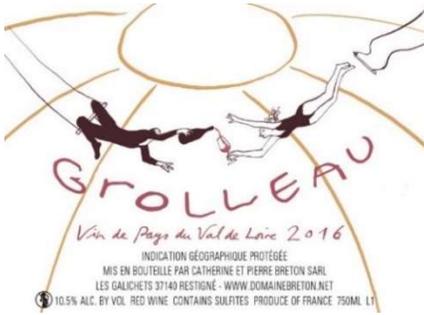
This is now in the hands of Frances – Catherine & Pierre Breton’s daughter. Catherine used to vinify this wine and is now passed onto the daughter. This wine is fermented with whole clusters. Hands-off and gentle extraction to capture the essence of Cabernet Franc grown in gravelly soils of *Bourgueil*. 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.

VOUVRAY 'PIERRES ROUSSES' 2017
SPECULATIVE SKU: 124779 750ml 12 bottles/case
\$31.17 Wholesale/ \$36.00 Retail per bottle



Paul, Catherine and Pierre’s son, farms and vinifies this Vouvray. 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 and striking 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 2018
SPECULATIVE SKU: 124782 750ml 12 bottles/case
\$24.78 Wholesale/ \$28.50 Retail per bottle



This is ravishing, thirst-quenching wine at 10.5% alcohol, brimming with strawberry-like taste. Both Pierre Breton and Matthieu Baudry tell me just about all *vignerons* in *Bourgueil* and *Chinon* had parcels of *Grolleau* vines before the AOC declared the appellations, allowing Cab Franc as the only red. *Grolleau* is a thin-skin varietal that yields light, thirsty-quenching wine in its youth. 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

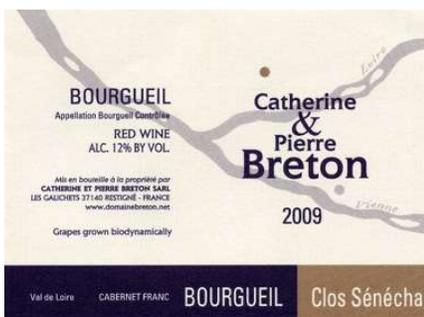
calm down. The AOC *Bourgueils* and *Chinons* fetched higher prices. So, just about all of *Grolleau* vineyards were uprooted. Nowadays, *Grolleau* vines are hard to find. Bretons were able to source this tiny parcel. Even Matthieu Baudry has planted some *Grolleau* in *Chinon*.

CHINON 'BEAUMONT' 2017
SPECULATIVE SKU: 767731 750ml 12 bottles/case
\$28.81 Wholesale/ \$34.00 Retail per bottle



This Chinon has almost creamy texture while maintaining the crunchy taste. "*Chinon has a little sweeter tannin than Bourgueil*", says Pierre as we taste through the wines. Pure. Graceful. Violets and minerals harmoniously weaved by fine-grained tannins. 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
\$39.07 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
\$47.97 Wholesale/ \$57.00 Retail per bottle



Where as the Clos Sénéchal is singular, *Les Perrieres* is more spherical, more complete, according to Pierre. *Les Perrieres* has all the components – the fine tannins, the nose, and the lingering aftertaste. *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 *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.