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

March 2025



*France Breton of Catherine & Pierre Breton*

“Brian, I feel so bad that I don’t visit you because you visit us so many times. The next time I am in Montreal, I will rent a car, I will drive and I will visit you,” Catherin Breton lamented during my last visit to the domain.

“That is great”, I responded.

“How long is the drive, you think, from Montréal to Vancouver?”, asked Catherine.

“Oh, probably about seven days, driving about ten hours a day”, I said.

“OK, perhaps it is best if you visit us”, Catherine mumbled with her eyes pointing at the sky.

So, it was amazing when France Breton, the daughter of Catherine and Pierre Breton, sent me an email that she was coming to Vancouver. France was in Vancouver this past November. Some of you met France during that visit. Now in her twenties, France has been working with her parents for years. France has taken over the domain for all the wines made in *Bourgueil* and *Chinon*. It is hard to imagine a more grounded and genuine person. There is a saying in France that wines take after a *vigneronne*. Catherine & Pierre Breton wines were always genuine but now have an extra burst of youthful energy.

Even in the old wine world of France, there is no guarantee that a next generation would take over parents. I am grateful that France and her brother Paul have taken over the domain. France’s husband Jean-Baptiste has also joined the domain. France told me Jean-Baptiste’s chef background with sensitivity to taste and crazy working hours have been a huge asset to the domain.

Her brother Paul is in charge of all *Vouvrays*. Paul recently bought an old house with a big cellar in *Vouvray*. Having Paul right in *Vouvray*, living with the vines, and vinify the *Vouvrays* in *Vouvray* was important for Bretons. “Paul will be busy renovating his new old house for years”, chuckled France when she was on town as she was showing me the photos of Paul’s house from her phone.

## VOUVRAY ‘LA DILETTANTE’ METHODE TRADITIONELLE BRUT NV

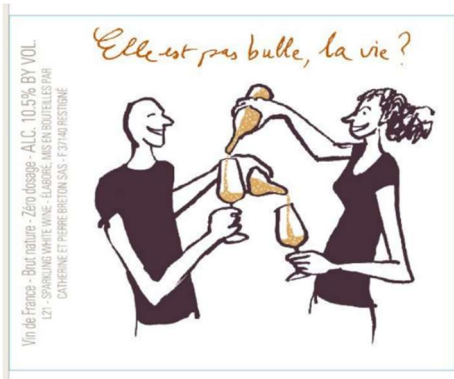
SKU: 161075 SPECULATIVE 750ml 12 bottles/case

\$35.25 Wholesale / \$46.00 Retail per bottle



Celebratory. Zesty. Lively. Pure. 100% *Chenin Blanc*. This sparkler, along with the still Vouvray and Pét Nat 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 on site. 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. Usually, this wine is an equal blend of two vintages. The wine is aged about 30 months in its lees before disgorged. Paul’s patience and hard work really shine in all of his Vouvrays.

**ELLE EST PAS BULLE, LA VIE? (Pétillant Naturel Blanc) 2023**  
**SPECULATIVE SKU: 426732 750ml 12 bottles/case**  
**\$35.25 Wholesale / \$46.00 Retail per bottle**



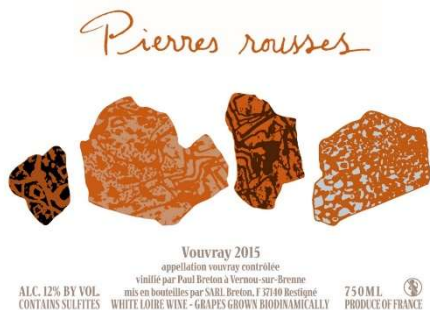
A hint of citrus fruits with compelling lime notes. *Pétillant Naturel* from Catherine & Pierre Breton's son Paul. The class of Chenin Blanc, grown on limestone plateau of *Vouvray*, really shines. Crunchy with fine bubbles. Easy but with depth. 100% Chenin Blanc. From the tiny one-hectare parcel on the flinty clay with limestone bedrock in the village of *Vernou-sur-Brenne* in *Vouvray*. The vines were planted in 1960. Partially fermented wine is capped, where the fermentation continues to create happy bubbles. So lovely.

**ELLE EST PAS BULLE, LA VIE? (Pétillant Naturel Rosé) 2022**  
**SPECULATIVE SKU: 331292 750ml 12 bottles/case**  
**\$30.58 Wholesale / \$40.00 Retail per bottle**



This is *Pétillant Naturel Rosé*. A hint of spring flowers and berries. Joyous. Delicious. Happiness in a bottle. It is made with 100% *Grolleau*. *Grolleau* is a thin-skinned varietal that used to be common in many parts of Loire but now has disappeared much since 1930's. This is made by Catherine & Pierre Breton's daughter France and her husband Jean-Baptiste. This speaks of spring sunnier days ahead or drink now to forget our rainy days.

**VOUVRAY 'PIERRES ROUSSES' SEC 2023**  
**SKU: 124779 SPECULATIVE 750ml 12 bottles/case**  
**\$34.90 Wholesale / \$45.00 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 – 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.

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



**VOUVRAY 'LE CHENIN' 2023**  
**SPECULATIVE SKU: 35006 750ml 12 bottles/case**  
**\$34.90 Wholesale / \$45.00 Retail per bottle**

This wine used to be known as *Vouvray 'La Dilettante' Sec*. The name changes to *Vouvray 'Le Chenin'* with a different label but the basis is the same. It is a dry still Vouvray. Some wine lovers think that the above single vineyard Vouvray is better than this blended-parcel Vouvray. I, for one, am not convinced. For the same reason, the Bretons charge the same for the two still Vouvrais. If you drank the last shipment, you already know what I am talking about. There is a long history of blending various parcels in Vouvray to create a sum that is greater than its parts. Some parcels are acidic, some are pure minerals, while other parcels have a great mid-palate and finish. Paul Breton blends the various parcels to create something more complete than what a single parcel can give. 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. Then, the wine is bottled and aged in bottles prior to release. Beautiful now and will age gracefully for the next few years.

**BOURGUEIL 'LA RITOURNELLE' ROSÉ 2023**  
**SPECULATIVE SKU: 633826 750ml 12 bottles/case**  
**\$28.78 Wholesale / \$37.00 Retail per bottle**



Just in time for spring, this is a rosé from *Bourgueil*. 100% Cab Franc. Crispy. Gently minerally, which lends complexity to this rosé. A rosé to sit with and sip all evening with your friends. 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 spring and summer, of course, but drink this rosé just about all times of year. It is a splash of happy sun during our rainy cool nights.

**PINOT D'AUNIS 'Un Chien dans un jeu de quilles' 2023**  
**SPECULATIVE SKU: 329704 750ml 12 bottles/case**  
**\$29.51 Wholesale / \$38.00 Retail per bottle**



Youthful energy. Pure. Light. Fragrant, full of spring flowers and fruits. A little of roses from Pinot Noir and a little of white pepper from Pineau D'Aunis – not a bad combo, *n'est pas?* Pleasurable to drink, especially with a slight chill. This is a new cuvée from France Breton. It is a blend of 90% Pineau D'Aunis and 10% Pinot Noir. The grapes are purchased from a local organic grower. Originally, it was supposed to be 100% Pineau D'Aunis but when France Breton showed up with the harvesters, the owner of the vineyard asked if France was interested in taking the few rows of Pinot Noir

next to Pineau D'Aunis. Hence, the name of the cuvée – Pinot D'Aunis. When France was in town back in November, she mentioned: *"I am glad you took some of this wine. I made it for the first time and I like the wine. You took all the remaining cases."* *'Un chien dans un jeu de quilles'* translates to 'a dog in a bowling alley' but French would say the phrase to mean 'to arrive at the worst possible time'.

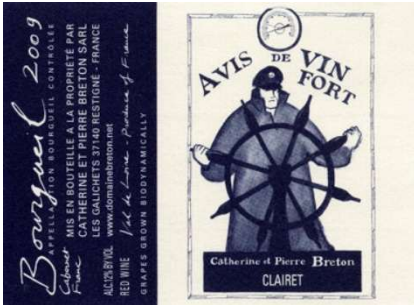
## GROLLEAU 2023

SKU: 124782 SPECULATIVE 750ml 12 bottles/case  
\$29.47 Wholesale / \$38.00 Retail per bottle

This is a ravishing thirst-quenching wine brimming with a strawberry-peony-like taste. Splendid. So pure. A striking *Grolleau*. Just a shade darker than a rosé, which is the natural colour of the thin-skinned *Grolleau* varietal. This is made by France and her husband Jean-Baptiste. Pierre Breton told me just about all *vignerons* in *Bourgueil* and *Chinon* used to have small parcels of *Grolleau* vines before the AOC declared the appellations, allowing Cab Franc as the only red. 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.

## BOURGUEIL 'AVIS DE VIN FORT' 2023

SKU: 161182 SPECULATIVE 750ml 12 bottles/case  
\$28.90 Wholesale / \$38.00 Retail per bottle



Light. Crunchy. Fresh. Peony fragrance. A hint of minerality adds complexity. Elegance of old world without being old. 100% Cabernet Franc that is macerated for only about 3 to 4 days, depending on a vintage. *Bourgueil* like no other that I know. Light in colour from a short maceration. From a gravel parcel, where the vines are about 60 years old. *Élevage* in neutral barrels for about four to five months to round out the texture and to add a touch of class. Elegance of old world without being old. It is best chilled.

## BOURGUEIL 'TRINCH!' 2023

SKU: 161190 SPECULATIVE 750ml 12 bottles/case  
\$28.90 Wholesale / \$38.00 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. 100% Cabernet Franc.

## BOURGUEIL TRINCH! 2023 (MAGNUMS)

SPECULATIVE SKU: 413948 1.5 L 6 bottles/case  
\$62.74 Wholesale / \$82.00 Retail per bottle

*Trinch!* also comes in MAGNUMS. I always tried to get some MAGNUMS of *Trinch!* for selfish reasons. A chilled MAGNUMS of *Trinch!* is popular at a dinner party at our home. Even the guests, who do not like Cabernet Franc, seem to love it. I don't have the heart to tell such guests that *Trinch!* is 100% Cabernet Franc. When the guests ask me the grape varietal, I tell them it is Breton – also happens to be the local name for Cabernet Franc.

## BOURGUEIL 'NUITS D'IVRESSE' 2021

SKU: 349845 SEPCULATIVE 750ml 12 bottles/case  
\$35.66 Wholesale / \$46.00 Retail per bottle



This is the only cuvée that Bretons make that has no sulphur added, which gives this wine extra vibrancy. Peony-like nose with alluring minerals. Full of energy. From the 60-year vines on clay with limestone bedrock. *Nuits d'Ivresse*, meaning 'Drunken Nights'. This wine comes from a single site of about 3 hectares of gravelly soil. The wine is raised in neutral barrels for about a year. Lively. To my palate, this cuvee always seems a little more energetic than the others.

## BOURGUEIL 'NUITS D'IVRESSE' 2021 (MAGNUMS)

SKU: 454116 SEPCULATIVE 1.5 Litre 6 bottles/case  
\$76.06 Wholesale / \$99.00 Retail per bottle

Also comes in MAGNUMS.

## BOURGUEIL 'LES PERRIÈRES' 2019

SKU: 406116 SPECULATIVE 750ml 12 bottles/case  
\$50.69 Wholesale / \$66.00 Retail per bottle



Singular. 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*. A wine for occasions. 100% Cabernet Franc. This is the top wine for Catherine & Pierre Breton. A new vintage that has been trickling out already from the warehouse.

## BOURGUEIL 'CLOS SÉNÉCHAL' 2020

SKU: 161208 SPECULATIVE 750ml 12 bottles/case  
\$42.47 Wholesale / \$56.00 Retail per bottle



Regal. 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 neutral *demi-muids* for about 18 to 24 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. 100% Cabernet Franc.

## CHINON 'BEAUMONT' 2020

SKU: 767731 SPECULATIVE 750ml 12 bottles/case  
\$31.60 Wholesale/ \$41.00 Retail per bottle



A cuvee that not many people know about because this is the only *Chinon* that Catherine & Pierre Breton make. Pure. Vibrant. Violets and minerals harmoniously weaved by fine-grained tannins. Pierre Breton told me Chinon has a little sweeter tannin than Bourgueil – generally speaking. To me, Chinon has a romantic glow. Perhaps, my taste judgement is partially clouded by the romantic beauty of villages surrounding Chinon. 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. 100% Cabernet Franc. Lovely.

## BOURGUEIL 'LA DILETTANTE' 2020

SKU: 165916 SPECULATIVE 750ml 12 bottles/case  
\$31.60 Wholesale / \$41.00 Retail per bottle



Elegant. Bright. Pretty. A minerally undertow adds complexity. A Burgundy-like in texture. With some months of aging, this Bourgueil is now even more complex than when it first arrived. Silky texture with minerals. Beautiful. This wine is fermented with whole clusters. The fermentation is a classic Burgundy approach with the stems. 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*.

Best slightly chilled. 100% Cabernet Franc.