

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

May 2021



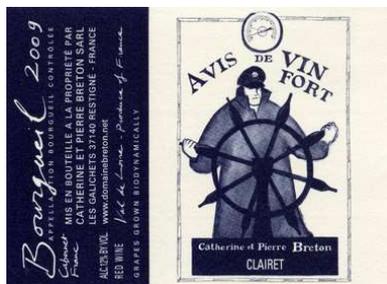
Pierre Breton putting me through the paces in his icy chalk cellar.

Catherine & Pierre Breton have the coldest cellar in the Loire. Yes, that is me, in the photo above, wrapped in the scarf during a visit to the domain in January a few years ago. Apparently, Pierre personally went down to the cellar and turned on the portable heater an hour prior to my arrival but it didn't matter. My teeth were chattering. My fingers were so cold that I could hardly write my tasting notes.

There is something magical about Catherine & Pierre Breton wines. Their wines are so singular. So pure. I have visited their domain seven times in the last eleven years and I still can't put my finger on the Breton magic. So, when I visit the domain, I ask simple questions. I listen intently. I taste mindfully. I even observe the Bretons carefully, hoping to get a glimpse of their magic. The sommeliers in Paris wine bars tell me the magic is in their farming and how Catherine & Pierre have put so much energy into their vineyards. Others tell me the magic happens in their icy chalk cellar, where the wines are made by subtraction – all unnecessary additions are eliminated.

I think the true magic lies in Catherine & Pierre Breton's love. I see their image of love in their children Paul and France. I feel their love when they take me to their vineyards and quietly explain the differences among their vineyards. I taste their love when Pierre puts me through the paces with the barrel samples. I even see their love of art that graces the labels on their bottles. The love that Catherine & Pierre shower on their vineyards, people, and all their surrounding is their magic. Love is magic. Drink love.

BOURGUEIL 'AVIS DE VIN FORT' 2020
SPECULATIVE SKU: 161182 750ml 12 bottles/case
\$26.18 Wholesale/ \$34.00 Retail per bottle



Peony fragrance with summer vibes. Crunchy. Fresh. *Bourgueil* like no other. 100% Cabernet Franc that is macerated for only about 3 to 4 days, depending on vintage. A typical red wine sees about 20 days of maceration. Light in colour, just a shade darker than a rosé. Beauty and wildness of Cab Franc captured in a bottle. 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. At our home, I treat *Avis de Vin Fort* like a rosé and drink it chilled.

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

BOURGUEIL 'TRINCH!' 2019
SPECULATIVE SKU: 161190 750ml 12 bottles/case
\$26.18 Wholesale/ \$34.00 Retail per bottle



A hint of violets and minerals. Alive. 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! "*Brian, even our entry wine Trinch! will last for many years while gaining complexity*", says Pierre as we taste through the wines. That is the Breton magic. I can testify that is true.

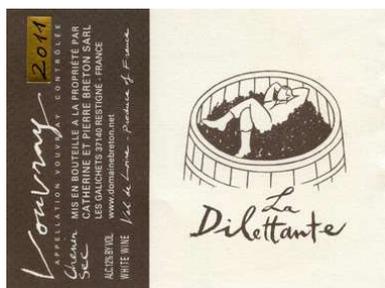
VOUVRAY 'LA DILETTANTE' METHODE TRADITIONELLE BRUT NV
SPECULATIVE SKU: 161075 750ml 12 bottles/case
\$33.00 Wholesale/ \$43.00 Retail per bottle



100% *Chenin Blanc*. This sparkler, along with the still Vouvrays below, is Catherine Breton's baby, homage to her parents and her roots in Vouvrays. The vineyards come from Catherine's parents. Vouvrays *pétillant* using the traditional *Champagnoise* method. 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 Vouvrays *pétillant*. Catherine & Pierre Breton's son Paul is now in charge of farming and making all

Vouvrays. Paul has now relocated to Vouvrays, where Paul has a *petit maison* and cellar downstairs. So much energy and depth in this bubbly. This is going to be one of the best and successful transitions from parents to their children.

VOUVRAY 'LA DILETTANTE' SEC 2018
SPECULATIVE SKU: 035006 750ml 12 bottles/case
\$32.02 Wholesale/ \$42.00 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 in the Loire. Catherine & Pierre's son Paul has been looking after the Vouvrays vineyards even with greater care. 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*.

A couple cases of this lovely 2018 before moving onto a slightly richer 2019.

VOUVRAY 'PIERRES ROUSSES' SEC 2019
SPECULATIVE SKU: 124779 750ml 12 bottles/case
\$33.00 Wholesale/ \$43.00 Retail per bottle

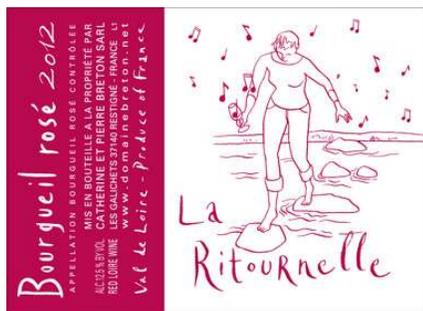


100% *Chenin Blanc* from a single vineyard. This is from a small distinctive parcel in *Vouvrays* that has particularly red rocks on the surface with limestone underneath, which impart a singular flinty stony taste. *Pierres Rousses* means red stones in French. Inimitable nose and taste of a great *Chenin*. 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. A beautiful Vouvrays.

ELLE EST PAS BULLE LA VIE? 2019 (Pétillant Naturel)
SPECULATIVE SKU: 426732 750ml 12 bottles/case
\$33.00 Wholesale/ \$43.00 Retail per bottle

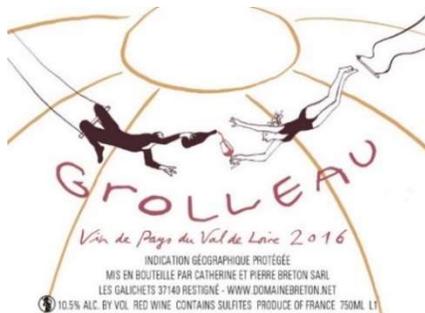
This is a new sparkler, *Pétillant Naturel*, from Catherine & Pierre Breton. This is their son Paul's new baby. A hint of peaches with citrus fruits. Crunchy with fine bubbles with depth. 100% Chenin Blanc. From the tiny one-hectare parcel on the flinty clay with limestone bedrock in the village of *Vernou-sur-Brenne* in *Vouvray*. The vines were planted in 1960. Partially fermented wine is capped, where the fermentation continues to create happy bubbles. Hard to stop after one glass of this chilled bubbles. Last year, this sparkler was sold out at the domain before I could place an order. So happy to finally receive some and have this sparkler for the summer.

BOURGUEIL 'LA RITOURNELLE' ROSÉ 2019
SPECULATIVE SKU: 633826 750ml 12 bottles/case
\$26.18 Wholesale/ \$34.00 Retail per bottle



Crisp. Gently minerally, which lends complexity to this rosé. This rosé has fragrance that reminds me of walking through a spring garden. 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 at a terrace 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.

GROLLEAU 2020
SPECULATIVE SKU: 124782 750ml 12 bottles/case
\$26.18 Wholesale/ \$34.00 Retail per bottle



A ravishing, summer thirst-quenching wine brimming with a strawberry-like taste. Just a shade darker than a rosé, which is the natural colour of the thin-skinned *Grolleau* varietal. Pierre Breton tells 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. 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 0.8 hectare parcel. This *Grolleau* is best if served slightly chilled.

BOURGUEIL 'LES PERRIÈRES' 2015
SPECULATIVE SKU: 406116 750ml 12 bottles/case
\$49.10 Wholesale/ \$63.00 Retail per bottle



Spherical. Alluring entry, textured mid-palate and lasting finish. A complete wine – as Pierre Breton would tell me as we taste through the wines. 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 fermentation and *élevage* follow 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
\$40.31 Wholesale/ \$52.00 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' 2018
SPECULATIVE SKU: 767731 750ml 12 bottles/case
\$30.32 Wholesale/ \$39.00 Retail per bottle



Pure. Supremely elegant. Filled with energy. 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. While many suffered the heat of 2018 vintage, Catherine & Pierre Breton wines are fresh. This *Chinon*

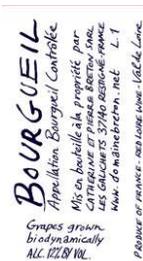
'*Beaumont*' comes in at 12.5% alcohol. A beautiful *Chinon*. One of many bottles of the Breton magic.

BOURGUEIL 'LA DILETTANTE' 2019
SPECULATIVE SKU: 165916 750ml 12 bottles/case
\$30.32 Wholesale/ \$39.00 Retail per bottle



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*. 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. A case of beautiful 2018 before moving onto the slightly riper 2019 vintage.

BOURGUEIL 'NUITS D'IVRESSE' 2018
SEPCULATIVE SKU: 349845 750ml 12 bottles/case
\$33.00 Wholesale/ \$43.00 Retail per bottle



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. This wine is perhaps the most popular among the Paris sommeliers because it is so singular and delicious.

BOURGUEIL 'NUITS D'IVRESSE' 2017 (MAGNUMS)
SEPCULATIVE SKU: 454116 1.5 Litre 6 bottles/case
\$70.81 Wholesale/ \$91.00 Retail per bottle

While the 750 ml bottles are 2018 vintage, the MAGNUMS are 2017, with an extra year to settle down. The 2018 vintage is riper and more exotic than the 2017; while the 2017 vintage has the elegance and complexity. I am splitting hair between the two vintages.



The barrels of Les Perrieres and Clos Sénéchal in the icy chalk cellar carved out of limestone.

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