

DOMAINE DE LA PÉPIÈRE (Nantes, Loire)



With Monsieur Marc Ollivier of Domaine de la Pépière among the freshly ploughed ~80 year old vines.

Just a few kilometers over the horizon under the threatening spring sky in the photo above, where the vineyard ends and the forest begins, lies the Atlantic Ocean. It is where France cultivates its greatest oysters and catches its greatest fishes. The salty smell of the Atlantic Ocean permeates the vineyards of Domaine de la Pépière. The old wine saying 'what grows together goes together' is true. There is timeless beauty about sitting down with a bottle of cold, chalky and dry Muscadet with freshly shucked oysters and crusty bread or steamed mussels with fries. There are other wines that accompany shellfish but somehow Muscadet feels more at ease and merrier.

Those old vines of Domaine de la Pépière are cultivated traditionally by ploughing the vineyards. A practice that is becoming rare even in France due to the intensive labour. All Domaine de la Pépière vineyards are farmed in harmony with nature and are now certified organic. There is zero herbicides and insecticides spraying here. The same respect for nature is carried out in the cellar. The grapes are pressed and moved into fermentation vats using gravity only. All these details and caring go into every bottle of Domaine de la Pépière.

'CLOS DES BRIORDS' MUSCADET SÈVRE ET MAINE 2015

SPECULATIVE SKU: 158006 750ml 12 bottles/case

\$ 19.70Wholesale/ \$ 23.00 Retail per bottle



This is a new vintage. From the 80+ year old vines grown on a completely granitic vineyard with sand and clay on top. The vine roots penetrate deeply into the granite, bringing out the complexity and richness to this wine. This single vineyard Muscadet is left on its lees (*Sur Lie*) for seven months prior to bottling. This extended *sur lie* gives this wine added elegance. 'Clos des Briords' ages very well, taking on complexity while maintaining astonishing freshness.

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

'CLOS DES BRIORDS' MUSCADET SÈVRE ET MAINE 2015

SPECULATIVE SKU: 471581 1.5 litre 6 bottles/case

\$ 43.96Wholesale/ \$ 52.00 Retail per bottle

MAGNUMS! Domaine de la Pépière Muscadets age so well, maintaining their freshness while the youthful minerality melts into something more subtle and complex.

'LES GRAS MOUTONS' MUSCADET SÈVRE ET MAINE 2015

SPECULATIVE SKU: 520346 750ml 12 bottles/case

\$ 19.70Wholesale/ \$ 23.00 Retail per bottle



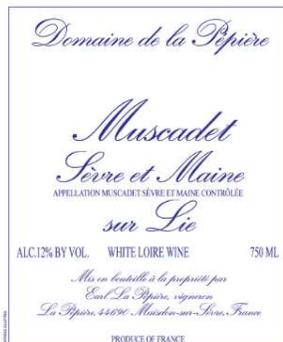
From the vineyard whose subsoil consists of gneiss and foliated rock, which allows a good deep-rooting. The soil is clay-siliceous, and quite deep. The vineyard is planted at the top of a hill on a south-facing slope overlooking the river Maine. Grapes are harvested manually then carried to the wine cellar with much care. DELICIOUS. The pressed juice is guided by gravity into an underground vat where the wine is matured for mind-boggling nine months

on its fermentation lees to add complexity. Start shucking oysters and popping bottles of this Muscadet. This is a new vintage.

DOMAINE DE LA PÉPIÈRE MUSCADET SUR LIE 2014

SPECULATIVE SKU: 157990 750ml 12 bottles/case

\$ 17.87Wholesale/ \$ 20.50 Retail per bottle

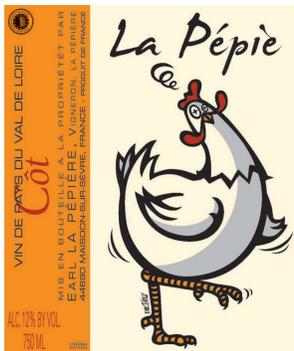


Fresh. Minerally. Alive. Taste of sea in a glass. Not surprising as the Atlantic Ocean is just a few kilometers from the vineyards. I can smell the fresh ocean when I walk the vineyards with Monsieur Ollivier. The gushing mid-palate really captures all the hard vineyard work of Monsieur Ollivier and his co-owners Rémi Branger and Gwénaëlle Croix. Joy to have a few more cases of this lovely 2014. Perhaps, the best I have tasted thus far. Just singing!

Domaine de la Pépière reds are equally delicious, with a sense of place and easy pleasure. Monsieur Ollivier has a tiny, steep south facing vineyard, where he felt the site is too warm for Melon de Bourgogne grapes, which make up Muscadet. He ripped out the Melon de Bourgogne vines and planted some Cabernet, Cot (aka Malbec) and Cabernet Sauvignon mostly for his drinking pleasure at his dinner table. What little he has left after his personal allocation, we get some for our drinking pleasure.

LA PÉPIÈ CÔT 2014

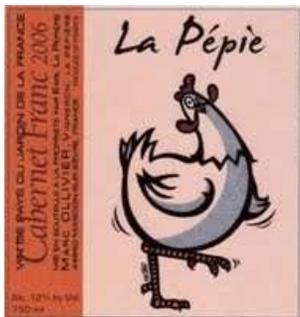
SPECULATIVE SKU: 839001 750ml 12 bottles/case
\$18.24 Wholesale / \$21.00 Retail per bottle



Nothing serious and seriously delicious. Free-ran juice of Côt (also known as Malbec) is fermented with natural yeasts and bottled without filtration. Blueberry nose. Medium to full body with dark robe. Ripe mid-palate. Because it is made from free-run juice only, the tannins are low and makes this wine an immediate pleasure. Lots of energy in this wine. Marc Ollivier got his Côt cuttings from the Côt planted in 1885 in the Clos Roche Blanche vineyard and propagated using *selection massale*. Drink it slightly cool.

LA PÉPIÈ CABERNET FRANC 2014

SPECULATIVE SKU: 570168 750ml 12 bottles/case
\$18.24 Wholesale / \$21.00 Retail per bottle



Joy to drink! *Vin de Soif*. A wine that is hard to drink just one glass. BRIGHT. FRESH. Immensely pleasurable. Free-ran Cabernet Franc juice is fermented using ambient yeast and bottled without filtration.

CUVÉE GRANIT 2013

SPECULATIVE SKU: 015875 750ml 12 bottles/case
\$ 18.96 Wholesale/ \$ 22.00 Retail per bottle



A Bordeaux blend of Cabernet Franc, Côt (aka Malbec) and Cabernet Sauvignon from Nantais! Cabernet Franc accounts for about 50%. Drink it now to taste its sheer purity and deliciousness. Hand-picked grapes are fermented with ambient yeasts and raised in neutral barrels. Pressed juices from La Pépière Côt and Cabernet Franc are added to this Cuvée Granit, giving this wine some structure and body. Crunchy and minerally.