

DOMAINE DE LA PÉPIÈRE (Nantes, Loire)



With Gwén Croix among the freshly ploughed ~100 year old vines in the Clisson vineyard.

Monsieur Marc Ollivier, now in his sixties, is planning his retirement. With no member of his family willing to take over the domain, he has taken on two partners: Gwén Croix and Rémi Branger. I must have had a grave look on my face when Monsieur Ollivier told me he is retiring during my visit. “*Don’t worry Brian. It is a ten-year transition.*” Monsieur Ollivier reassures me. I just can’t think a trade in Canada where there is a passing of knowledge through a transition of ten years.

The 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. Above photo is the *Commune Cru* of Clisson. In 2011, AOC has declared nine specific *Commune Crus*, where the minimum lees aging requirement is 18 months. This extended aging brings out marrowy and salinity character to these *Commune Crus*. *Muscadets* by *vignerons*, who give a shit, are beautiful.

'CLISSON' COMMUNE CRU MUSCADET SÈVRE ET MAINE 2014

SPECULATIVE SKU: 199340 750ml 12 bottles/case

\$ 27.56 Wholesale/ \$ 32.00 Retail per bottle



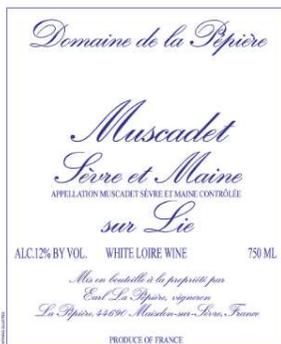
This is a new Muscadet for us. *Clisson* is one of the nine *Commune Crus* declared by AOC in 2011, where the minimum lees-aging is 18 months. *Domaine de la Pépière Clisson* sees about 30 months of lees aging. This extended lees-aging protects the wine, while giving this wine the extra depth and saline, mineral character. Fresh. Elegant. Classy. Harmonious and delicious. From the ~100 year old vines grown on clay over granitic subsoil. This Muscadet

has a long life ahead. With all the years of drinking my Muscadets to their lees, I can't think of a better one. Thank heavens there are Monsieur Ollivier, Gwén and Rémi. Cook a beautiful fish dish and celebrate with your love ones.

DOMAINE DE LA PÉPIÈRE MUSCADET SUR LIE 2016

SPECULATIVE SKU: 157990 750ml 12 bottles/case

\$ 18.06 Wholesale/ \$ 20.50 Retail per bottle

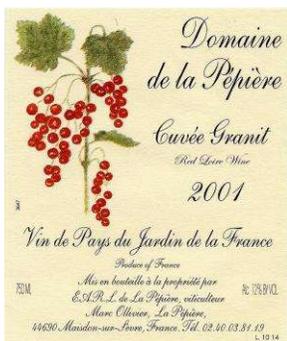


Kick-ass *Muscadet*. Aroma is especially pronounced in 2016. Fresh. Minerally. Alive. Taste of sea in a glass. I can't think of a better wine to have with fresh shucked oysters and mussels cooked in this wine with some shallots and parsley. Organically grown grapes are hand-harvested, gently pressed, and fermented with natural yeasts. The lees are kept for about six months prior to bottling. The gushing mid-palate really captures all the hard vineyard work of Monsieur Ollivier and his co-owners Rémi Branger and Gwénaëlle Croix. This Muscadet is crackling with freshness and minerality. This is a new vintage.

CUVÉE GRANIT 2014

SPECULATIVE SKU: 015875 750ml 12 bottles/case

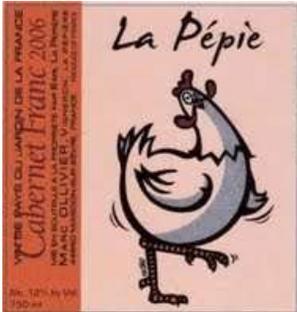
\$ 19.38 Wholesale/ \$ 22.50 Retail per bottle



This is a new vintage. When I get a Bordeaux craving, I often reach out for Monsieur Ollivier's *Cuvée Granit*. A Bordeaux blend of Cabernet Franc, Côt (aka Malbec) and Cabernet Sauvignon from Nantes! Cabernet Franc accounts for about 50% with Cabernet Sauvignon and Côt (Malbec) making up the rest. A delicious *Claret* from a bygone era. And that is why Monsieur Ollivier has chosen this impossibly unfashionable vintage label. This wine is aged in neutral barrels for about a year with some bottle aging prior to release. Drink it now to taste its sheer purity and deliciousness. Fresh. Crunchy. Minerally. All varietals are planted *selection massale* from *Clos Roche Blanche*, where *Laurent Saillard* now farms.

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

LA PÉPIÈ CABERNET FRANC 2016
SPECULATIVE SKU: 570168 750ml 12 bottles/case
\$18.24 Wholesale / \$21.00 Retail per bottle



This is a new vintage. *Domaine de la Pépière*, of course, is known for its *Muscadets*. And I love Monsieur Ollivier's red wines in equal measure. Everyone has a different value point. For me, these reds are joyous to drink without breaking your bank. This wine is made only with free-run juice. The pressed juice is added to *Cuvée Granit* – see above. The Cabernet Franc grapes are hand-harvested and fermented with natural yeasts like all of domain's wines. *Élevage* is about six month in concrete vessel prior to bottling without filtration. Light. Joy to drink! *Vin de Soif* with Loire Cabernet Franc character in spades. Drink this wine slightly

chilled.

'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. 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 about seven months prior to bottling. This extended *sur lie* gives this wine added elegance. 'Clos des Briords' ages very well.



Gwén Croix of Domaine de la Pépière opening Muscadet 1991 vintage.

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