

DOMAINE DE LA PÉPIÈRE
(Nantes, Loire)

July 2018



Monsieur Marc Ollivier does not suffer fools. When he decided to produce the *crus* of Muscadet, he purchased a dedicated cellar. Beneath those metal covers in the photo above are glass-lined vats that are buried deep into the cellar grounds, where the temperature remains constant and very cold. The conditions have to be perfect because the *crus* age 30 months or more on the lees at *Domaine de la Pépière*. Decision to age the *crus* for this long on the lees is not a simple matter. The vines and the grapes have to yield depth and complexity to produce compelling *crus*. Otherwise, the wines fall apart during the punishing extended aging on the lees.

Over the years, *Monsieur Marc Ollivier* purchased the choice parcels, which are now classified *crus* of Muscadet. The vines on those *cru* parcels are old, some over 100 years. Some are so old that there are no written records from the previous *vignerons*, who heroically farmed these parcels. All vines are *selection massale*. There are no clones on any of *Monsieur Marc Ollivier's* vineyards.

‘GORGES’ CRU MUSCADET SÈVRE ET MAINE 2015
SPECULATIVE SKU: 237391 750ml 12 bottles/case
\$ 27.60 Wholesale/ \$ 32.00 Retail per bottle



Elegant. Compelling. This is a new *Cru* Muscadet for us. *Gorges* is one of the nine *Commune Crus* declared by AOC in 2011, where the minimum lees-aging is 18 months. *Domaine de la Pépière Gorges* sees about 30 months of lees aging. The vineyard is located at the top of plateau, consisting of magmatic pluton rocks. The soils are deep, characterized by the presence of

weathering quartz clay. Distinctive. Saline notes with a hint of fennel, which is unique to this *Cru*. This *Cru* Muscadet has a long life ahead, but who can keep hands off when it is this delicious now.

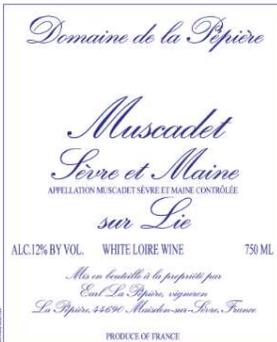
‘CLISSON’ CRU MUSCADET SÈVRE ET MAINE 2014
SPECULATIVE SKU: 199340 750ml 12 bottles/case
\$ 27.56 Wholesale/ \$ 32.00 Retail per bottle



Clisson, like the *Gorges* above, is one of the nine *Commune Crus* declared by AOC in 2011. *Domaine de la Pépière Clisson* also 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

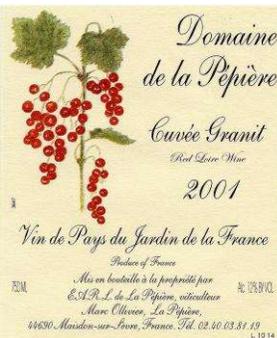
over granitic subsoil. This Muscadet has a long life ahead. With all the years of drinking my Muscadets to their lees, I can't think of a better one.

DOMAINE DE LA PÉPIÈRE MUSCADET SUR LIE 2017
SPECULATIVE SKU: 157990 750ml 12 bottles/case
\$ 18.85 Wholesale/ \$ 22.00 Retail per bottle



Kick-ass *Muscadet*. Fresh. Minerally. Alive. Taste of sea in a glass. Magnetic match with all types of sea dishes, especially shell fishes. 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 is a new vintage.

CUVÉE GRANIT 2014
SPECULATIVE SKU: 015875 750ml 12 bottles/case
\$ 19.38 Wholesale/ \$ 22.50 Retail per bottle



A lovely *bistro vin* from the domain. Lively. Crunchy. Minerally. This parcel is on a steep south-facing slope full of granite stones – hence the name. The parcel is too warm for *Melon de Bourgogne* vines. So, the parcel was replanted with the Bordeaux varieties. Monsieur Ollivier's *Cuvée Granit* is a blend of Cabernet Franc, Côt (aka Malbec) and Cabernet Sauvignon. A delicious *Claret* from a bygone era. This wine is aged in neutral barrels for about a year with some bottle aging prior to release.

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

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