

May 2020

DOMAINE DE LA PÉPIÈRE
(Nantes, Loire)



With Marc Ollivier in the Briords vineyard with 80+ year old Melon de Bourgogne vines

When I visited Domaine de la Pépière last July, it so happens it was the last working day for Monsieur Ollivier. He is now retired and the domain has been completely passed onto Gwén Croix and Rémi Branger. The transition has been in the works for the last seven years. “*That’s his new house*”, says Gwén as she points as we talk towards one of the parcels. The house is about fifty yards from the domain. “*It’s so nice he lives so close*”, Gwén continues. “*We can still ask for his advice*”.

Marc Ollivier was the first *vigneron* that Ramona and I visited in 2010. During that first visit, Monsieur Ollivier was reserved and did not say much. I could see we were being observed and studied by Monsieur Ollivier. I felt as though I was taking his daughter out on a date. I could feel his fiery piercing glances as we tasted his *Muscadets*. I don’t know what convinced Monsieur Ollivier to trust his wines with us. We were just starting our wine importing business. We are so happy that he did. We are eternally grateful.

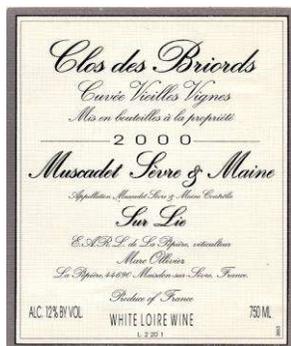
DOMAINE DE LA PÉPIÈRE MUSCADET SUR LIE 2018
SPECULATIVE SKU: 157990 750ml 12 bottles/case
\$ 19.27 Wholesale/ \$ 23.00 Retail per bottle



This is a new shipment. Organically grown grapes are hand-harvested, gently pressed, and fermented with natural yeasts, like all of the domain’s wines. The lees are kept for about six months prior to bottling. This Muscadet really captures the essence of great Muscadet – crispy, refreshing, and saline. I love Muscadet all year around but especially love Muscadet in summer months when the weather calls for a light, fresh and minerally white that effortlessly marries with the abundant vegetables.

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

‘BRIORDS’ MUSCADET SÈVRE ET MAINE SUR LIE 2018
SPECULATIVE SKU: 158006 750ml 12 bottles/case
\$ 22.10 Wholesale/ \$ 25.50 Retail per bottle



Perhaps, the most loved Muscadet of the domain. Difficult to get a reasonable allocation. Funny saying that about Muscadet but it is true. This is a new vintage. The vines are 80+ years old. The vineyard has a peculiar granite subsurface and top soil is clay. How the roots penetrate this granite is beyond me but they do. And the resulting Muscadet is something special. Broader and deeper than the domain Muscadet above. This ages beautifully for many years. This wine used to be called *Clos des Briords* but the walls (*clos* in French) weathered over the centuries and are no longer there. So, by the AOC law, the wine label cannot contain the word *Clos*. Hence, this wine is now simply *Briords*.

‘BRIORDS’ MUSCADET SÈVRE ET MAINE SUR LIE (MAGNUMS) 2018
SPECULATIVE SKU: 471581 1.5 Litre 6 bottles/case
\$ 49.90 Wholesale/ \$ 58.00 Retail per bottle

Briords comes in MAGNUMS, too. Drink MAGNUMS with your loved ones.

‘GORGES’ CRU MUSCADET SÈVRE ET MAINE 2015
SPECULATIVE SKU: 237391 750ml 12 bottles/case
\$ 28.25 Wholesale/ \$ 33.00 Retail per bottle



This is a new shipment. Elegant. Fresh and minerally with a hint of fennel, which is unique to this *Cru*. *Gorges* is one of the nine *Commune Crus* declared by AOC in 2011. *Gorges Cru* sees a minimum of 3 years in lees-aging. This extended lees-aging gives *Gorges* complex, marrowy taste. The vineyard is located at the top of plateau, consisting of gabbro rocks. The soils are deep, characterized by the presence of weathering quartz clay. From a tiny parcel is about two hectares and the vines are over 70 years old. Monsieur Ollivier recommends *Gorges* with scallops and salmon. He also recommends decanting *Gorges*. Fishing is Monsieur Ollivier’s passion. I always listen to his recommendations.

‘GORGES’ CRU MUSCADET SÈVRE ET MAINE (MAGNUMS) 2015
SPECULATIVE SKU: 154636 1.5 Litre 6 bottles/case
\$ 61.92 Wholesale/ \$ 72.00 Retail per bottle

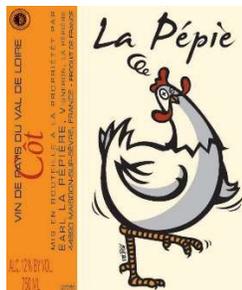
Monsieur Ollivier, Rémi Branger and Gwénaëlle Croix bottle a small number of *Gorges* in MAGNUMS by hand for Muscadet lovers. We received a tiny amount.

‘LES GRAS MOUTONS’ MUSCADET SÈVRE ET MAINE SUR LIE 2017
SPECULATIVE SKU: 520346 750ml 12 bottles/case
\$ 20.90 Wholesale/ \$ 24.50 Retail per bottle



Not to be completely outdone by the *Commune Cru* of *Gorges* above, this baby version *Les Gras Moutons* comes 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 slop overlooking the river Maine. This Muscadet sees about a year of lees-aging, which is longer than the *Domaine* and *Briords Muscadet Sur-Lie*. Elegant and focused, this bottling always needs some time to show its best. It is at a great stage for drinking.

LA PÉPIÈ CÔT 2018
SPECULATIVE SKU: 839001 750ml 12 bottles/case
\$18.56 Wholesale / \$22.50 Retail per bottle



Nothing serious and seriously delicious. Free-run juice of Côt (also known as Malbec) is fermented with natural yeasts and bottled without filtration. Blueberry nose. 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 Laurent Saillard’s vineyard and propagated using *selection massale*. Drink it slightly cool. Shipped in a refrigerated container to protect the beauty of this humble wine and every single other wine that we import.