

DOMAINE DE LA PÉPIÈRE
(Nantes, Loire)

November 2018

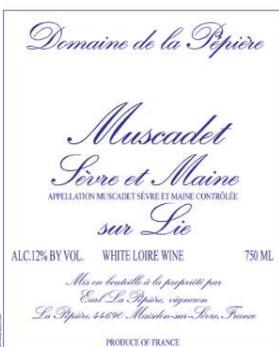


With Marc Ollivier among the old vines in the Clos des Briords vineyard

Time flies and it is hard for me to believe. It already has been nearly ten years since we started working with Marc Ollivier of *Domaine de la Pépière*. Until I met Marc Ollivier, I did not know there were so many different *terroirs* in the *Sèvre et Maine Appellation*. Tasting through the various bottlings with Marc Ollivier is a revelation.

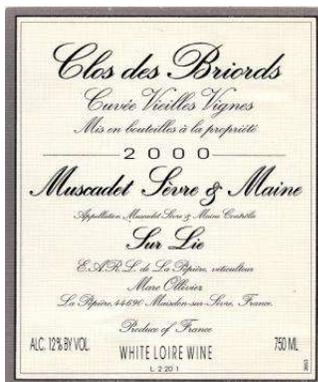
I fell in love with Muscadet when Ramona and I dined at a great bistro *Le Comptoir* in Paris back in 2007. I still recall the moment. “*There are more complex wines but none is better match with oysters and other shell fishes*”, the server whispered as he brought out a bottle of Muscadet in a fashionable water-proof clear bag filled and zipped with ice. And just in time for our local shell fish season, we received five different cuvées of Muscadet from all different soils and various *sur lie*. *Domaine de la Pépière*. Muscadets are my go-to white wines at our dinner table. We also received a small amount of the bistro vin rouge.

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



This is a new shipment. The second shipment is bottled 2 to 3 months later with extra *sur lie* time, adding that extra dimension. Kick-ass *Muscadet*. Crisp. Fresh. Minerally. Alive. Taste of sea in a glass. Magnetic match with all types of seafoods, especially shell fishes. Organically grown grapes are hand-harvested, gently pressed, moved by gravity to fermented with ambient yeasts. The gushing mid-palate really captures all the hard vineyard work over the years.

‘CLOS DES BRIORDS’ MUSCADET SÈVRE ET MAINE 2017
SPECULATIVE SKU: 158006 750 ml litre 12 bottles/case
\$ 21.57 Wholesale/ \$ 25.00 Retail per bottle



This is a new vintage. This single vineyard Muscadet has that extra dimension 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 to eight months prior to bottling. This extended *sur lie* gives this wine added elegance. ‘Clos des Briords’ ages very well.

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

'LES GRAS MOUTONS' MUSCADET SÈVRE ET MAINE 2017
SPECULATIVE SKU: 520346 750ml 12 bottles/case
\$ 20.86 Wholesale/ \$ 24.50 Retail per bottle



This is a new vintage. 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 which

much care. DELICIOUS. The pressed juice is guided by gravity into an underground vat where the wine is matured for long nine months on lees to add complexity.

'CLISSON' CRU MUSCADET SÈVRE ET MAINE 2015
SPECULATIVE SKU: 199340 750ml 12 bottles/case
\$ 27.56 Wholesale/ \$ 32.00 Retail per bottle



This is a new vintage. Tasting the above Muscadets with the *Crus* is a revelation. Deeper, broader and the aftertaste lingers much more than the other bottlings. *Clisson*, like the *Gorges* below, is one of the nine *Commune Crus* declared by AOC in 2011. *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. Immense concentration, while maintaining elegance. 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 the Crus, try them with a roasted chicken or pork”*, suggested Marc Ollivier. They are indeed a great match.

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



Elegant. Compelling. *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.

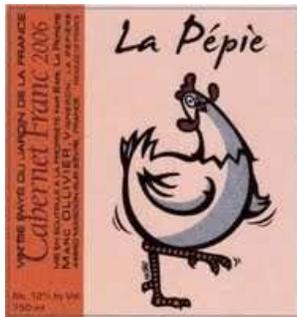
Distinctive. Saline notes with a hint of fennel, which is unique to this *Cru*. This *Cru* Muscadet has a long life ahead.

CUVÉE GRANIT 2015
SPECULATIVE SKU: 015875 750ml 12 bottles/case
\$ 19.81 Wholesale/ \$ 23.50 Retail per bottle



I always had a soft spot for Marc Ollivier's reds. I can't think of better valued reds. This is a new vintage. A lovely *bistro vin* from Monsieur Marc Ollivier. 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. The planting is *selection massale*, whose vine cuttings are from the vineyard now owned by Laurent Saillard, whose wines we also import.

LA PÉPIÈ CABERNET FRANC 2017
SPECULATIVE SKU: 570168 750ml 12 bottles/case
\$18.27 Wholesale / \$20.89 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. These reds are joyous to drink without breaking your bank. This wine is made only with free-run juice, which means no tannins and pure fruit. The pressed juice is added to *Cuvée Granit* – see above. The Cabernet Franc grapes are hand-harvested and fermented with amboent yeasts like all of domain's wines. *Élevage* is about six months 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.



Marc Ollivier putting me through the paces of the various terroirs of Sèvre et Maine Appellation

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