

CATHERINE & PIERRE BRETON
(Bourgueil, Vouvray & Chinon - Loire)

April 2026



Paul Breton at the entrance to his Vouvray house.

A few years ago, Paul Breton bought an old abandoned but charming house in Vouvray. The house needs a lot of work but the cellar is spacious and beautiful. The house will likely be a life-long project of renovations for Paul.

Since the torch has been passed on from Pierre and Catherine Breton to their children Paul and France about three years ago, there have been some practical changes. France and her husband Baptiste are responsible for the vineyards and wine production of the Bourgueils and Chinon, while Paul is responsible for the vineyards and wine production of the Vouvrais. Although Bourgueil and Chinon are close, Vouvray is not far but not close. As such, looking after the Vouvray vines from Bourgueil requires long, wasteful commutes that accumulate over time.

When Catherine and Pierre were running the domain, they used to constantly travel to Vouvray to work on their vineyards there, but the Vouvray vineyard holdings were smaller back then. During harvests, the grapes had to be hauled from the Vouvray vineyards to their cellar in the village of Benais near Bourgueil, which is about a 40-minute drive. With Paul now living and working in Vouvray, the vineyards receive dedicated attention and love. The quality of Vouvrais have never been higher.

When France Breton was in town a couple of years ago, she mentioned to me that she, her husband Baptiste, and Paul still work together all the time because the resources are shared during pruning and harvest in Bourgueil, Chinon, and Vouvray. After visiting the domain many times, I simply could not imagine Catherine & Pierre Breton without Catherine and Pierre together. Now, I cannot imagine the domain of Catherine & Pierre Breton without France, her husband Baptiste, and Paul together.

VOUVRAY ‘LA DILETTANTE’ METHODE TRADITIONELLE BRUT NV

**SKU: 161075 SPECULATIVE 750ml 12 bottles/case
\$37.65 Wholesale / \$49.00 Retail per bottle**



Crunchy and lively. 100% *Chenin Blanc*. This sparkler, along with the still Vouvray and Pét Nat below, is now Paul’s baby - Catherine & Pierre’s son. Paul now has purchased an old house with a cellar, where all Vouvrais are now vinified and cellared on site. Breton’s Vouvrais were always delicious but Paul’s dedication at the source is undeniable. The quality of their Vouvrais has jumped to another level. This Vouvray *pétillant* uses the traditional *Champagnoise* method. It is an equal blend of two vintages. The wine is aged about 30 months in its lees before disgorged. Paul’s patience and

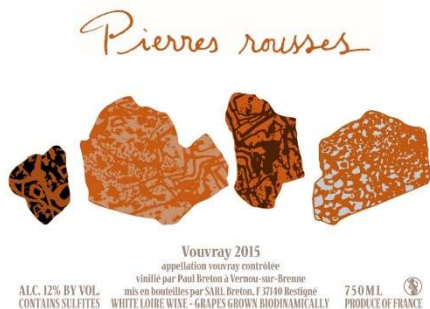
hard work really shine in all of his Vouvrais.

**VOUVRAY ‘LA DILETTANTE’ METHODE TRADITIONELLE BRUT NV
(MAGNUMS)**

**SKU: 502331 SPECULATIVE 1.5 Litre 6 bottles/case
\$80.35 Wholesale / \$105.00 Retail per bottle**

Received some MAGNUMS, finally.

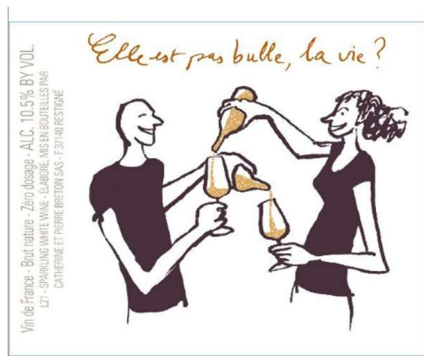
VOUVRAY 'PIERRES ROUSSES' SEC 2024
SKU: 124779 SPECULATIVE 750ml 12 bottles/case
\$37.66 Wholesale / \$49.00 Retail per bottle



100% Chenin Blanc from a single vineyard. This is from a small distinctive parcel in *Vouvray* that has particularly red rocks on the surface with limestone underneath, which impart a singular flinty stony taste. *Pierres Rousses* means red stones in French. Inimitable nose and taste of a great Chenin. It is self-evident. Very *cru* in its character – supremely elegant with laser focus. Compelling Chenin Blanc. Raised in neutral 600 litre barrels for about a year, followed by additional time in bottles prior to release. This Vouvray ages well in a cool cellar.

Try to save some bottles for future celebrations.

ELLE EST PAS BULLE LA VIE (Pétillant Naturel Blanc) 2024
SPECULATIVE SKU: 426732 750ml 12 bottles/case
\$35.28 Wholesale / \$46.00 Retail per bottle



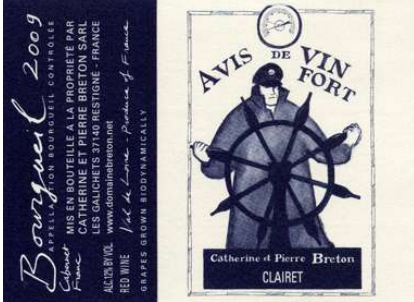
A hint of citrus fruits with compelling lime notes. The class of Chenin Blanc grown on limestone hills of *Vouvray* really shines. Crunchy with fine bubbles. Easy but with depth. 100% Chenin Blanc. From the tiny one-hectare parcel on the flinty clay with limestone bedrock in the village of *Vernou-sur-Brenne* in *Vouvray*. The vines were planted in 1960, which partially explains how serious Paul Breton is about this Pét Nat. Partially fermented wine is capped, where the fermentation continues to create happy bubbles. So refined and lovely

ELLE EST PAS BULLE LA VIE (Pétillant Naturel Rosé) 2024
SPECULATIVE SKU: 331292 750ml 12 bottles/case
\$31.69 Wholesale / \$40.00 Retail per bottle per bottle



This vintage of *Pétillant Naturel Rosé* is light and lovely. A hint of spring berries and dusty black pepper. It is made with 100% *Grolleau*. *Grolleau* is a thin-skinned varietal that used to be common in many parts of Loire but now has disappeared much since 1930's. This is made by Catherine & Pierre Breton's daughter France and her husband Jean-Baptiste. This speaks of spring sunnier days ahead or drink now to forget our rainy days of winter. This is a sparkler to sit with your friends at your favour corner of garden over a long dinner.

BOURGUEIL ‘AVIS DE VIN FORT’ 2024
SKU: 161182 SPECULATIVE 750ml 12 bottles/case
\$29.84 Wholesale / \$39 Retail per bottle



This vintage is light and crunchy. Fresh. Peony fragrance. A hint of minerality adds complexity. Glides down the gullet effortlessly. 100% Cabernet Franc that is macerated for only about 3 to 4 days, depending on a vintage. *Bourgueil* like no other. Light in colour from a short maceration. From a gravel parcel, where the vines are about 60 years old. *Élevage* in neutral barrels for about four to five months to round out the texture and to add a touch of class. Elegance of old world without being old. It is best chilled.

(Note: Labels are not current vintages and are for illustration purposes only)

BOURGUEIL ‘TRINCH!’ 2024
SKU: 161190 SPECULATIVE 750ml 12 bottles/case
\$29.84 Wholesale / \$39 Retail per bottle



The skins of Avis de Vin Fort, after the maceration, are added to Trinch, which adds concentration without weight. This is one of the reasons why Trinch is always so delicious. Pure. Pleasurable. A hint of violets and minerals. Crunchy – French would say *croquant*. From the Cabernet Franc vines grown on gravelly soil surrounding Catherine and Pierre’s farm. Inimitable *Bourgueil*. Best slightly chilled. Trinch! means Cheers! This wine ages remarkably well and tastes even better with a couple years in a cool cellar. But who can wait? It is delicious now. 100% Cabernet

Franc.

BOURGUEIL ‘LA RITOURNELLE’ ROSÉ 2024
SPECULATIVE SKU: 633826 750ml 12 bottles/case
\$30.45 Wholesale/ \$40.00 Retail per bottle



100% Cab Franc. Hopeful spring in a bottle. Crispy and light. Gently minerally, which lends complexity to this rosé. A rosé to sit with and sip all evening with your friends. This rosé is made from the vines grown on gravelly soil. Hand-harvested grapes are pressed with skins. The wine is fermented with ambient yeasts, like all of the Breton wines. This rosé is beautiful during summer, of course, but I like to drink it all times of year.

BOURGUEIL 'LES PERRIÈRES' 2020

SKU: 406116 SPECULATIVE 750ml 12 bottles/case
\$50.70 Wholesale / \$66.00 Retail per bottle



Singular. Alluring entry, textured mid-palate and lasting finish. A complete wine. Balanced with fine tannins. Captivating nose. The complexity and elegance of *Les Perrières* become obvious when tasting it with the other wines at the domain. *Les Perrières* is the most prized parcel in *Bourgueil* on a south-facing hill composed on sandstone on a bed of pure limestone. From the tiny one-hectare site. The maceration is traditional in open wood vats. The *élevage* follows in 600 litre *demi-muids*. A wine for occasions. 100% Cabernet Franc. This is the top wine for

Catherine & Pierre Breton. Please see the photo at the bottom of this newsletter.

BOURGUEIL 'CLOS SÉNÉCHAL' 2020

SKU: 161208 SPECULATIVE 750ml 12 bottles/case
\$42.50 Wholesale / \$56.00 Retail per bottle



Regal. Nervous. Full of energy. A compelling lead-pencil shaving taste that is unique to *Clos Sénéchal*. Catherine & Pierre Breton have 1.5 hectare of this *lieu-dit* of *Clos Sénéchal*. Macerated in a traditional open wooden vat and aged in neutral *demi-muids* for about 18 to 24 months. The wine is aged in bottles for an additional year prior to release. The ancients knew this vineyard gave *grand vin*. This tiny walled vineyard sits on pure limestone with clay on top. The vineyard is on a gentle slope, facing south. 100% Cabernet Franc.

GROLLEAU 2023

SKU: 124782 SPECULATIVE 750ml 12 bottles/case
\$29.48 Wholesale / \$38.00 Retail per bottle

This is a ravishing thirst-quenching wine brimming with a strawberry-peony-like taste. Splendid. A striking *Grolleau*. Just a shade darker than a rosé, which is the natural colour of the thin-skinned *Grolleau* varietal. Pierre Breton told me just about all *vignerons* in *Bourgueil* and *Chinon* used to have small parcels of *Grolleau* vines before the AOC declared the appellations, allowing Cab Franc as the only red. So up to 1930's, the local *vignerons* and bistro patrons were downing bottles of *Grolleau*, while waiting for the regal but high-maintenance Cabernet Franc of *Bourgueil* and *Chinon* to calm down. The AOC *Bourgueils* and *Chinons* fetched higher prices. So, just about all of *Grolleau* vineyards were uprooted. Nowadays, *Grolleau* vines are hard to find.

CHINON 'BEAUMONT' 2024

SKU: 767731 SPECULATIVE 750ml 12 bottles/case
\$37.66 Wholesale / \$49.00 Retail per bottle



A cuvée that not many people know about because this is the only *Chinon* that Catherine & Pierre Breton make. Pure. Vibrant. Violets and minerals harmoniously weaved by fine-grained tannins. This wine is showing the class of this treasured vineyard in *Chinon*. This wine comes from the south-facing, mid-slope *lieu-dit* of *Beaumont* that hugs the *Vienne* River, where it is clay on top and limestone underneath. The vinification is traditional in wooden vats. 100% Cabernet Franc. What a beautiful *Chinon*.

BOURGUEIL 'NUITS D'IVRESSE' 2023

SKU: 349845 SEPCULATIVE 750ml 12 bottles/case
\$37.66 Wholesale / \$49.00 Retail per bottle



This is the only cuvée that has no sulphur added, which gives this wine extra vibrancy. Peony-like nose with alluring minerals. Full of energy. From the 60-year vines on clay with limestone bedrock. *Nuits d'Ivresse*, meaning 'Drunken Nights'. This wine comes from a single site of about 3 hectares of gravelly soil. The wine is raised in neutral barrels for about a year. Lively. Engaging. Pretty. Delicious. Hard not to drink this wine fast. 100% Cabernet Franc.

BOURGUEIL 'NUITS D'IVRESSE' 2021 (MAGNUMS)

SKU: 454116 SEPCULATIVE 1.5 Litre 6 bottles/case
\$76.03 Wholesale per bottle

Also comes in MAGNUMS.

PINOT D'AUNIS 'Un Chien dans un jeu de quilles' 2024

SPECULATIVE SKU: 329704 750ml 12 bottles/case
\$30.86 Wholesale / \$40.00 Retail per bottle



Pure. Light. Fragrant. A little of roses from Pinot Noir and a little of white pepper from Pineau D'Aunis – not a bad combo, *n'est pas*? Pleasurable to drink, especially with a slight chill. This is a new cuvée from France Breton. It is a blend of 90% Pineau D'Aunis and 10% Pinot Noir. The grapes are purchased from a local organic grower. '*Un chien dans un jeu de quilles*' translates to 'a bull in a china shop'. This wine is endearingly named after Paul Breton, who makes this cuvée.



Pierre Breton's first harvest in Les Perrières in 1985 (photo from the family archives). Pierre is in the centre, wearing white T-shirt.

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