

DOMAINE DE LA PÉPIÈRE
(Nantes, Loire)

October 2026



With Gwén at the Chateau Thebaud parcel with the century old vines.

Drinking a chilled bottle of real Muscadet with fresh oysters outside at a bistro in Paris, when autumn leaves begin to fall, is one of finer compensations in life. I first discovered a real Muscadet at the great bistro of Le Comptoir in the 6th Arrondissement of Paris about twenty years ago. The Muscadet that I drank at Le Comptoir was so utterly different than what I was used to in Vancouver. I had to double check the label of the Muscadet that I had ordered. As the freshly-shucked oysters arrived at the table, the server commented: *"There may be more complex wines but no other wine is a better accompaniment than a Muscadet with shellfishes."* Those words have stuck with me over the years and have helped me when choosing wines with foods.

Rémi Branger and Gwén Croix are behind the *Domaine de la Pépière*. With youthful energy of Rémi and Gwén, the domain has taken on a leap of quality in recent years. We have been importing *Domaine de la Pépière* since we opened our business in 2010. The vineyards were already farmed organically when Marc Ollivier was the owner (now retired). Rémi and Gwén have introduced biodynamics. There is more attention in the cellars, too. Their wines have purity and energy that I associate with great *vignerons*.

DOMAINE DE LA PÉPIÈRE MUSCADET SÈVRE ET MAINE SUR LIE 2024
SKU: 157990 SPECULATIVE 750ml 12 bottles/case
\$ 24.70 Wholesale / \$32.00 Retail per bottle



Fresh. Crisp, refreshing, and saline. The grapes are hand-harvested, gently pressed, and fermented with ambient yeasts, like all of the domain's wines. The fermented juice is then gently fed via gravity to the glass-lined vessels that are buried deep underground, where the temperature is exceptionally cool and constant. The lees are kept for about six months to add complexity prior to bottling. This *cuvée* really captures the essence of great *Muscadet*. One of the best value-driven

wines that I know. This domain bottling tastes so fine because the younger vines (less than 50 years old) from the Clisson (see next page) parcel goes into the domain bottling.

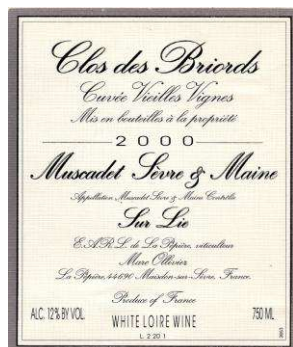
LE REPOS DU MONTON MUSCADET SÈVRE ET MAINE SUR LIE 2023
SKU: 682570 SPECULATIVE 750ml 12 bottles/case
\$ 28.98 Wholesale / \$38.00 Retail per bottle



This is a new *cuvée* and it is our second shipment. Gwén and Rémi recently purchased a single 4-hectare parcel in the cru of Monnières-St. Fiacre. The parcel is an extremely windy south-facing slope. The soils are gravelly and sandy with little clay rich in decomposed amphibolites and gneiss – which gives this single-bottling Muscadet supreme elegance and pronounced

salinity. What a beautiful expression of Muscadet Sèvre et Maine Sur Lie.

‘BRIORDS’ MUSCADET SÈVRE ET MAINE SUR LIE 2025
SKU: 158006 SPECULATIVE 750ml 12 bottles/case
\$ 28.98 Wholesale / \$38.00 Retail per bottle



A new vintage. Perhaps, the most loved Muscadet of the domain. Briords has all the qualities of a great Muscadet: minerality, freshness, balance and a lingering finish. Difficult to get a reasonable allocation. Funny saying that about Muscadet but it is true. 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. The resulting Muscadet is something special. Broader and deeper than the domain Muscadet above. This ages beautifully for many years.

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

‘CHÂTEAU THÉBAUD’ CRU MUSCADET
SÈVRE ET MAINE SUR LIE 2022
SKU: 379385 SPECULATIVE 750ml 12 bottles/case
\$ 35.72 Wholesale / \$46.00 Retail per bottle



This is a new vintage. This Muscadet Cru spends an extraordinarily long time on its lees, between 30 to 36 months, depending on a vintage. Then, the bottles are aged for a while before release. Long lees-aging gives this Muscadet Cru complexity and elegance that are rare. A hint of anise really adds unique drinking experience. Beautiful mid-palate with a lasting finish. Château Thébaud is the name of a village in the Muscadet appellation and it is one of the

nine crus recognized by the AOC in 2011. The subsoil is composed of granodiorite, known as “Château-Thébaud granite”, is characterized by its draining qualities and by a very fragmented bedrock, which requires long lees aging to bring out the complexity and elegance.

‘CLISSON’ CRU MUSCADET SÈVRE ET MAINE SUR LIE 2023
SKU: 199340 SPECULATIVE 750ml 12 bottles/case
\$ 35.72 Wholesale / \$46.00 Retail per bottle



This is a new vintage. So pure. Chiseled. Elegant. Classy. Fresh. Minerally. Everything is in balance in this cru. *Clisson* is one of the nine *Commune Crus* declared by AOC in 2011, where the minimum requirement of lees-aging is 18 months. *Domaine de la Pépière Clisson* sees about 24 to 30 months of lees aging, depends on a vintage. This extended lees-aging protects the wine, while giving this wine the extraordinary depth and saline, mineral character.

Harmonious and delicious. From the century old vines grown on clay over granitic subsoil.

'GORGES' CRU MUSCADET SÈVRE ET MAINE SUR LIE (MAGNUMS) 2019

SKU: 379342 SPECULATIVE 1.5 Litre 6 bottles/case

\$ 72.65 Wholesale / \$94.00 Retail per bottle

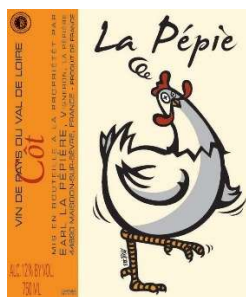


The last case of this magnificent magnum from the previous shipment. Elegant. Fresh and minerally with a hint of fennel, which is unique to this *Cru*. *Gorges Cru* sees about 36 to 42 months of lees-aging. This extended lees-aging gives *Gorges* complex, marrowy taste. The vineyard is located at the 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. *Commune Cru Muscadets* are utterly unique in a world that is obsessed with releasing wines early to make money. Open a bottle and pour yourself and friends a glass, preferably with a bowl of steaming mussels and crusty baguette.

LA PÉPIÈ CÔT 2025

SKU: 839001 SPECULATIVE 750 ml 12 bottles/case

\$24.11 Wholesale / \$31.00 Retail per bottle

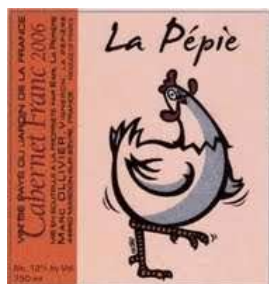


Only a handful of our faithful customs knows about the reds from Domaine de la Pépière. Free-ran juice of *Côt* (also known as Malbec) is fermented with ambient yeasts. *Élevage* is in neutral vats. In 2025 vintage, a dallop of Merlot was added to bring out the roundedness and spices. What value. Blueberry nose with a hint of spices. The *Côt* cuttings are from Laurent Saillard's vineyard that was planted in 1885 and propagated using *selection massale*, which is a lot of work. Drink it slightly cool. This is a new vintage. Often, the two reds are my house wines for the sheer quality and value. Try to get a case as we always ran out before the next shipment. The production is tiny for the *Côt* and Cabernet (see below).

LA PÉPIÈ CABERNET FRANC 2025

SKU: 570168 SPECULATIVE 750ml 12 bottles/case

\$24.11 Wholesale / \$31.00 Retail per bottle



This is a new vintage. Nothing serious and seriously delicious. This wine is made only with free-run juice, which makes this red a *vin de soif*. The Cabernet Franc grapes are hand-harvested and fermented with ambient yeasts like all of domain's wines. *Élevage* is about six months in concrete vessel prior to bottling without filtration. Light and quaffable. At 12% alcohol, this is joy to drink! Loire Cabernet Franc character in spades. Drink this wine slightly chilled.