
DOMAINE DE LA PÉPIÈRE
(Nantes, Loire)

June 2024



With Gwén in the Clisson Vineyard among the century old vines.

For those of us, who love Loire wines, Muscadets are a bit of mystery. The *Muscadets Sèvre-et-Maine Appellation*, located about 30 km southeast of the coastal town *Nantes* on the shores of Atlantic Ocean, is where the Loire River drains. Other than the fact that the Muscadet appellation is located near the tributaries of the Loire River, there is nothing that connects the dots back to the rest of the Loire appellations, at least as far as I can tell.

To get to the Muscadet appellation, one has to drive over three hours from *Chinon*, *Bourgueil*, or *Cheverny*. After *Angers*, there are no other known appellations until the Muscadet appellation. *Melon de Bourgogne*, which is the only varietal allowed for the *Muscadets Sèvre-et-Maine Appellation*, is not grown else where in the Loire. The Muscadet appellation is so far from the rest of the Loire wine appellations that I do not normally consider Muscadets as Loire wines. To me, with mineral and salinity of fine Muscadets, they remind me of *Chablis*. Of course, *Melon de Bourgogne*, as the name suggests, used to be common in Burgundy. Perhaps, the Muscadet appellation encompasses itself.

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 as well. Their wines have purity and energy that I associate with great *vignerons*.

DOMAINE DE LA PÉPIÈRE MUSCADET SÈVRE ET MAINE SUR LIE 2022
SKU: 157990 SPECULATIVE 750ml 12 bottles/case
\$ 23.73 Wholesale per bottle

Crisp, refreshing, and saline. Pure. This is a new vintage. 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 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.



'CLISSON' CRU MUSCADET SÈVRE ET MAINE SUR LIE 2020
SKU: 199340 SPECULATIVE 750ml 12 bottles/case
\$ 33.25 Wholesale per bottle



This is a new shipment of the same vintage that we had a few months ago. This Clisson 2020 vintage is the finest I have tasted thus far. Everything is in balance. Fresh. Minerally. Elegant. Classy. *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 ~100 year old vines grown on clay over granitic subsoil. So pure.

‘CLISSON’ CRU MUSCADET SÈVRE ET MAINE SUR LIE (MAGNUMS) 2020
SKU: 421803 SPECULATIVE 1.5 Litre 6 bottles/case
\$ 74.59 Wholesale per bottle

Life is short. Party with MAGNUMS!

‘BRIORDS’ MUSCADET SÈVRE ET MAINE SUR LIE 2022
SPECULATIVE SKU: 158006 750ml 12 bottles/case
\$ 26.97 Wholesale 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*.

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

‘BRIORDS’ MUSCADET SÈVRE ET MAINE SUR LIE (MAGNUMS) 2022
SPECULATIVE SKU: 471581 1.5 Litre 6 bottles/case
\$ 62.46 Wholesale per bottle

Briords comes in MAGNUMS, too.

‘LES GRAS MOUTONS’ MUSCADET
SÈVRE ET MAINE SUR LIE 2021
SKU: 520346 SPECULATIVE 750ml 12 bottles/case
\$ 26.97 Wholesale per bottle



Energetic and vibrant. Pure. Mineral haze adds complexity. For Rémi Branger and Gwén Croix of Domaine de la Pépière, this *Les Gras Moutons* is something compelling. It all starts at the vineyard. It is located ideally on a south-facing hill. Having visited the domain and Muscadet region many times, there are not many hills, just gentle slopes. The hilly vineyard has singular clay-siliceous, gneiss soils, which produce extremely

fresh and minerally Muscadets. This *Muscadet* sees about a year of lees-aging. One of the best bottlings to date and stole our recent salon tasting.

CHÂTEAU THÉBAUD' CRU MUSCADET SÈVRE ET MAINE SUR LIE 2019
SKU: 379385 SPECULATIVE 750ml 12 bottles/case
\$ 33.44 Wholesale per bottle



This Muscadet Cru spends an extraordinarily long time on its lees – between 30 to 36 months, depending on a vintage. 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.

CHÂTEAU THÉBAUD' CRU MUSCADET
SÈVRE ET MAINE SUR LIE (MAGNUMS) 2019
SKU: 379382 SPECULATIVE 1.5Litre 6 bottles/case
\$ 74.19 Wholesale per bottle

Also comes in MAGNUMS.

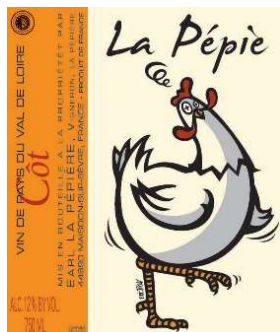
'GORGES' CRU MUSCADET SÈVRE ET MAINE 2019
SPECULATIVE SKU: 237391 750ml 12 bottles/case
\$ 33.14 Wholesale per bottle



Elegant. Fresh and minerally with a hint of fennel, which is unique to this *Cru*. This is a new vintage. *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, pour a glass, and slow down, preferably with a bowl of steaming mussels and crusty baguette.

'GORGES' CRU MUSCADET SÈVRE ET MAINE SUR LIE (MAGNUMS) 2019
SKU: 379342 SPECULATIVE 1.5 Litre 6 bottles/case
\$ 72.65 Wholesale per bottle

Also comes in MAGNUMS.



LA PÉPIÈRE CÔT 2022
SKU: 839001 SPECULATIVE 750 ml 12 bottles/case
\$22.36 Wholesale per bottle

Last but not least... Crazy value! Nothing serious and seriously delicious. Free-ran juice of *Côt* (also known as Malbec) is fermented with ambient yeasts. *Élevage* is in neutral vats. Type of wine that you hope to find in a wine bar so that you and your friends can share a bottle without going broke. This wine goes down easy. 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. Not having any luck finding good country reds in the area, Marc Ollivier (now retired) planted some Bordeaux varietals on a steep south-facing slopes for his personal drinking many years ago.