

**DOMAINE DE LA PÉPIÈRE**  
(Nantes, Loire)

March 2026



*With Guén at the entrance of the domain cellar.*

First impressions endure. Because *Domaine de la Pépière* is the first domain that Ramona and I visited when we opened our import business, I still have vivid warm memories of the domain. I still recall the tiny sign off the country lane declaring the domain and Marc Ollivier greeting us with his blue working overalls. I will never forget the humble entrance to their wine cellar. The cellar used to be a barn when the farm was first established. Through the years of visiting various *vignerons*, I have learned the more unremarkable the entrances to the domains are, the more remarkable the wines.

To get to the Muscadet appellation, one has to drive over three hours from *Chinon*, *Bourgueil*, or *Cheverny*, where the rest of our Loire producers are located. Despite the long drive, I have always visit *Domaine de la Pépière* when I am in France. For me, there is something compelling about Muscadets. Like the great French white wines of Champagne and Chablis, Muscadet has no fruity taste and relies solely on minerality and salinity.

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**  
**\$ 24.69 Wholesale / \$32.00 Retail per bottle**



Fresh. Crisp, refreshing, and saline. 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. 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**  
**\$ 28.97 Wholesale / \$38.00 Retail per bottle**



This is a new *cuvée*. Gwén and Rémi recently purchased a single 4-hectare parcel in the cru of Monniere-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.

**'LES GRAS MOUTONS' MUSCADET SÈVRE ET MAINE SUR LIE 2022**

**SKU: 520346 SPECULATIVE 750ml 12 bottles/case**

**\$ 26.97 Wholesale / \$35.00 Retail per bottle**



From a different single parcel than Le Repos du Mouton above. Energetic and vibrant. Pure. Mineral haze adds complexity. *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. This hilly vineyard has singular clay-siliceous, gneiss soils, which produce extremely

focused and minerally Muscadets. This *Muscadet* sees about a year of lees-aging.

**'CLISSON' CRU MUSCADET SÈVRE ET MAINE SUR LIE 2022**

**SKU: 199340 SPECULATIVE 750ml 12 bottles/case**

**\$ 35.70 Wholesale / \$47.18 Retail per bottle**



This is a new vintage. 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 ~100 year old vines grown on clay over granitic subsoil. So pure.

**'CLISSON' CRU MUSCADET SÈVRE ET MAINE SUR LIE (MAGNUMS) 2022**

**SKU: 421803 SPECULATIVE 1.5 Litre 6 bottles/case**

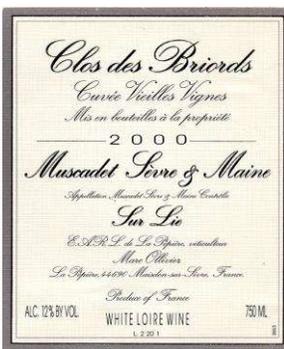
**\$ 75.45 Wholesale / \$97.00 Retail per bottle**

Clisson also comes in MAGNUMS.

**'BRIORDS' MUSCADET SÈVRE ET MAINE SUR LIE (MAGNUMS) 2022**

**SPECULATIVE SKU: 471581 1.5 Litre 6 bottles/case**

**\$ 62.46 Wholesale / \$82.00 Retail per bottle**



*Briords* in MAGNUMS! Perhaps, the most loved Muscadet of the domain. Difficult to get a reasonable allocation. Funny saying that about a 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. 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)

**CHÂTEAU THÉBAUD' CRU MUSCADET  
SÈVRE ET MAINE SUR LIE (MAGNUMS) 2019**  
**SKU: 379382 SPECULATIVE 1.5Litre 6 bottles/case**  
**\$ 74.19 Wholesale / \$97.00 Retail per bottle**



There are good reasons why Gwén and Rémi always bottle commune crus in magnums. Not only do magnums age better, they also taste spectacular. 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.

**‘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**



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.

**‘MONNIÈRES-SAINT FIACRE’ COMMUNE CRU MUSCADET 2019**  
**SKU: 40136 SPECULATIVE 750ml 12 bottles/case**  
**\$ 33.63 Wholesale/ \$ 44.00 Retail per bottle**



This *Commune Cru Muscadet* sees about 36 to 40 months on its lees, depending on a vintage, which gives this wine complexity that is rare. This is a new vintage. All *commune crus* are aged in the cellar from the originating *commune cru* village. So, when I taste *commune crus* with Gwén at the domain, we are driving to the various cellars in each *commune cru*, which is exceptionally educational for me. The vines come from a tiny parcel that consists of gneiss covered by a fine top-soil of sandy limestone. This parcel is constantly windy, which may explain the abundance of freshness and salinity, where Atlantic Ocean is just a few kilometers away.

**‘MONNIÈRES-SAINT FIACRE’ COMMUNE CRU MUSCADET (MAGNUMS) 2019**  
**SKU: 421798 SPECULATIVE 1.5 Litre 6 bottles/case**  
**\$ 75.35 Wholesale/ \$ 98.00 Retail per bottle**

For those who makes time to slow down, right down, and drink some MAGNUMS over a nice long dinner with friends and family, just like the French *vignerons* do.