



KERMIT LYNCH WINE MERCHANT

DOMAINE MICHEL BRÉGEON

Country: France

Region: Loire

Appellation(s): Muscadet

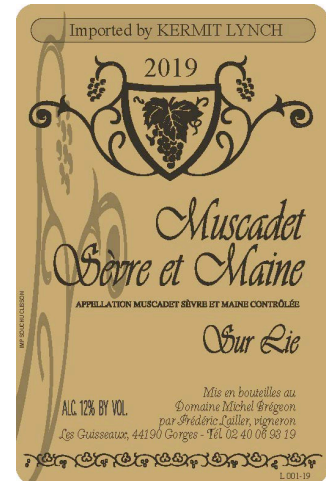
Producer: Fred Lailler

Founded: 1975

Annual Production: 3,750 cases

Farming: Organic (certified)

Website: <http://www.domainebregeon.com>



Founded by Michel Brégeon and run today by Fred Lailler, this historic domaine helped to redefine Muscadet as we know it thanks to Michel's crusading efforts throughout his career. Over the years, he became an ardent defender of the Muscadet-Sèvre-et-Maine *terroir*, the most highly regarded of the seven appellations in the Pays Nantais. Thanks to his deep understanding of the nuances of the land, he played the game much differently than the region's *caves cooperatives* and *négociants*, whose tendency to mass-produce threatened to destroy the appellation's reputation. For seven years, Michel worked for his family's domaine before setting out on his own in 1975. When his father retired in 1989, he gave his remaining vineyard land to Michel. Today, the domaine comprises 8.5 hectares of vineyards in clay, silica, and gabbro soils. Gabbro is old, blueish-green, igneous rock, rarely found in vineyard land. Formed by magma solidified deep inside the Earth's crust, it is said to impart complexity, length, and intense minerality to the domaine's wines. This corner of the Muscadet-Sèvre-et-Maine, Gorges, is particularly known for this soil, and all of the domaine's vines are planted in it. Gorges was among the first *crus* of the Sèvre-et-Maine appellation to be recognized in 2011.

Though Muscadet (made from the Melon de Bourgogne grape) has been commonly known to produce young, fresh wines, (even those that spend a few months *sur lie*), Michel broke the mold, keeping some of his wines on the lees for as much as seven years! These wines are aged in subterranean glass-lined *caves*, as local tradition dictates, and while they always drink well upon release, they have a proven track record of aging. The unexpected freshness and depth of these older wines has silenced many a skeptic. Tastings at the domaine of bottled vintages spanning twenty years are the stuff of KLWM lore. An older wine from Brégeon has similarities to aged Chablis, gaining in weight while developing an earthy, mineral bouquet of surprising complexity.

Our collaboration with the domaine is one of the longest-running of our portfolio, dating back to 1979. Though Michel retired after the 2010 vintage, the domaine's legacy lives on with the young vigneron, and Muscadet native, Fred Lailler. Since taking over from Michel, Fred has continued the Brégeon ethic of producing serious, *terroir*-driven Muscadet of great complexity and aging potential. He has even completed an organic conversion for the domaine's vineyards—a rare feat in a region still dominated by high-yielding, intensive viticulture. Tasting a Muscadet from Domaine Brégeon is enough to convince anyone of the caliber of a *terroir* like Gorges, and proof that the region is capable of much more than the simple quaffer.



DOMAINE MICHEL BRÉGEON (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Muscadet Sèvre et Maine Sur Lie (gold label)	Melon de Bourgogne	4-65 years		
Muscadet Sèvre et Maine Sur Lie Réserve (white label)	Melon de Bourgogne	4-65 years	Gabbro	10 ha total
Muscadet Sèvre et Maine “Gorges”	Melon de Bourgogne	65+ years		
Muscadet Sèvre et Maine “Clisson”	Melon de Bourgogne	40 years	Sand, Granite	N/A
Gros Plant du Pays Nantais	Folle Blanche	40 years	Gabbro	10 ha total

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Certified organic by Ecocert in 2018
- All grapes are hand-harvested
- Average yields 30 hl/ha
- Wines are fermented with natural yeasts
- Malolactic fermentation sometimes occurs spontaneously, but usually does not take place
- Aged on the lees in underground, glass-lined *caves* until bottling
- 2014 Muscadet Sèvre et Maine Clisson completed malolactic fermentation
- 2002 Muscadet Sèvre et Maine Sur Lie (white label) was bottled on November, 3, 2009, after 85 months of aging on its lees.
- 2004 Muscadet Sèvre et Maine Sur Lie (white label) was bottled on February, 17, 2012, after 89 months of aging on its lees
- 2005 Muscadet Sèvre et Maine Sur Lie (white label) was bottled on March 2, 2011, after 65 months of aging on the lees
- 2009 Muscadet Sèvre et Maine Sur Lie (white label) was bottled at the end of April 2011 after 18 months of aging on the lees
- 2011 Muscadet Sèvre et Maine Sur Lie (white label) was bottled on February 16, 2015, after 40 months of aging on the lees
- “Gorges” ages for a minimum 2 years on the lees, soil type must be Gabbro, vines must be more than 7 years old, and yields can be a maximum of 45 hl/ha
- Gros Plant is aged for 18 months