



KERMIT LYNCH WINE MERCHANT

ANDRÉ-MICHEL BRÉGEON

Country: **France**

Region: **Loire**

Appellation(s): **Muscadet**

Producer: **Fred Lailier**

Founded: **1975**

Annual Production: **3,000 cases**

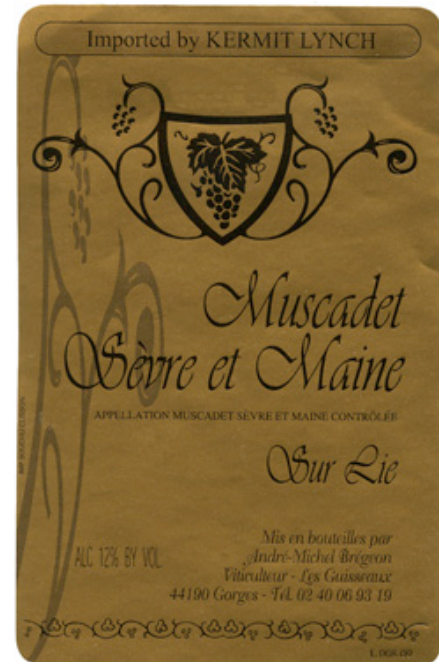
Farming: **Organic (practicing)**

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

Michel Brégeon is part renegade, part crusader, and full-blown terroirist. Over the years, he has become an ardent defender of the Muscadet-Sèvre-et-Maine *terroir*, the most highly regarded of the four appellations in the Pays Nantais. Thanks to his deep understanding of the nuances of the land, he plays the game much differently than the region's *caves cooperatives* and *negociants*, who produce en masse and lose the subtlety of the appellation. For seven years, he 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 10 hectares of vineyards in clay, silica, and gabbro soils. Gabbro is old, blue-green, volcanic rock, rarely found in vineyard land. Formed by magma eruptions under the ocean floor, it is said to impart intense complexity to the domaine's wines. His corner of the Muscadet-Sèvre-et-Maine, Gorges, is particularly known for this rock, and all of Michel's vines are planted in it. His small community of *vignerons* is actively seeking recognition and preservation of this particular *cru*, called "Gorgeois."

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 has broken the mold, keeping some of his wines on the lees for as much as seven years! He ages these wines in subterranean glass-lined *caves*. In his mind, the longer they stay there, the better. 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. Kermit's relationship with Michel is one of the longest-running of our portfolio, dating back to 1979 and though Michel retired after the 2010 vintage, the domaine's legacy lives on with the young vigneron, and Muscadet native, Fred Lailier. With the consult of Michel, Fred has continued the Brégeon ethic of producing wines from only the top *terroirs* of the region and he has started the process of converting the vineyards to organic farming practices, a transition that will be complete in 2019.





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ANDRÉ-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	50 years average	Gabbro	10 ha total
Muscadet Sèvre et Maine Sur Lie Réserve (white label)	Melon de Bourgogne			
Muscadet Sevre et Maine “Gorges”	Melon de Bourgogne			
Muscadet Sevre et Maine Clisson	Melon de Bourgogne	30-50 years	Sand, Granite	
Gros Plant du Pays Nantais	100% Folle Blanche	> 30 years	Gabbro	

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

VITICULTURE / VINIFICATION

- Certified Organic by Ecocert in 2015
- All grapes are hand-harvested
- Average yields 30 hl/ha
- Wines are fermented with natural yeasts
- Aged on the lees in underground, glass-lined *caves* until bottling
- 2014 Muscadet Sevre 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