



## KERMIT LYNCH WINE MERCHANT

### CATHERINE & PIERRE BRETON

Country: France

Region: Loire

Appellation(s): Vouvray, Bourgueil,  
Chinon

Producer: Catherine & Pierre Breton

Founded: 1982

Annual Production: 6,700 cases

Farming: Organic (since 1991) &  
Biodynamic (Both since 1994), Ecocert  
and Demeter certified

Website: [www.domainebreton.net](http://www.domainebreton.net)



Catherine and Pierre Breton are the real life *bon vivants vigneron*s of lore. They are passionate about what they do, they enjoy sharing it with others, and they entertain with a generosity and charm. That they make great wine with such integrity makes our appreciation of them complete. The Bretons farm eleven hectares of vines just east of Bourgueil in the village of Restigné. They produce Chinon and Bourgueil, as well as a bit of Vouvray, creating honest wines for both early consumption and longer aging. The Bretons first introduced biodynamic practices into their viticulture in 1994, just after receiving their organic certification in 1991. Recently, they started the three-year process of seeking biodynamic certification. In fact, they have become international icons for the natural wine movement in an area where the climate and soil can make organic viticulture difficult.

The Bretons farm vineyards on varied soil types, including gravel, limestone, clay, schist, and yellow tuffeau. Their wines are made primarily from Cabernet Franc (known in the Loire, curiously, as “Breton”) with small quantities of Chenin Blanc for their Vouvray. Though Pierre is the principal cellar master, Catherine makes a series of cuvées under the label “La Dilettante,” or the Dabbler. Together, they divide their wines into three categories: Natural Wines (for easy consumption), Classic Wines (that represent the typicity of the appellations), and Wines of *Terroir* (vinified individually by parcel). The Wines of *Terroir* from Chinon and Bourgueil are destined for long life in your cellar. A 1964 made for unforgettable drinking in 2008! Each of the Breton cuvées is unique, with differences in soil, vinification, and *élevage* all playing a role while still demonstrating a familial resemblance. Catherine and Pierre are two of the hardest working people we know of in the wine businesses. This explains why their wines, despite the fact that they are totally natural and unadulterated, are so incredibly consistent; consistently delicious. Their achievements and contributions to the natural and organic wine movement globally cannot be underestimated.



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## CATHERINE & PIERRE BRETON (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Vouvray Moustillant "La Dilettante"	Chenin Blanc	40 years	Clay, flint	5 ha
Vouvray Pétillant Méthode Traditionnelle "La Dilettante"	Chenin Blanc	40 years	Clay, limestone	5 ha
Vouvray "La Dilettante"	Chenin Blanc	40 years	Clay, limestone	5 ha
Vouvray "Pierres Rousses"	Chenin Blanc	55 years	Clay, flint	N/A
Rosé de Loire (dry) "La Ritournelle" Moustillant	Cabernet Franc	30 years	Gravel	2 ha
Rosé d'Anjou (off dry) "La Ritournelle" Moustillant	Cabernet Franc	30 years	Gravel	2 ha
Bourgueil "Avis de Vin Fort Clairet"	Cabernet Franc	20 years	Gravel, Clay, Limestone	N/A
Bourgueil "La Dilettante"	Cabernet Franc	30 years	Gravel	2 ha
Bourgueil "Nuits d'Ivresse"	Cabernet Franc	50 years	Clay, limestone	3 ha
Bourgueil "Trinch !"	Cabernet Franc	30 years	Gravel	5 ha
Bourgueil <i>Les Galichets</i>	Cabernet Franc	50 years	Gravel	2 ha
Bourgueil "Franc de Pied"	Cabernet Franc	12 years	Gravelly sand	.17 ha
Bourgueil <i>Clos Sénéchal</i>	Cabernet Franc	40 years	Clay, limestone, tuffeau	1.3 ha
Bourgueil <i>Les Perrières</i>	Cabernet Franc	70 years	Siliceous clay, limestone	1 ha
Chinon <i>Beaumont</i>	Cabernet Franc	40 years	Clay, limestone	3 ha
Chinon <i>Saint Louans</i>	Cabernet Franc	60 years	Clay, limestone	1 ha
Bourgueil Rosé Sec "La Ritournelle"	Cabernet Franc	30 years	Gravel	1 ha
Vin de Pays du Val de Loire Grolleau	Grolleau	60 years	Clay, Limestone	.8 ha

\* "ha"=hectares; one hectare equals roughly two and a half acres

### VITICULTURE / VINIFICATION

- Organic and biodynamic viticulture
- Low yields
- Hand harvested
- Indigenous yeasts
- Low to no sulfur
- Fermentations in *cuve*
- Wines age in barrel



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#### **Vouvray Moustillant “La Dilettante”:**

No SO<sub>2</sub>. Natural pétillant using the traditional style of Vouvray. Wine is aged in barrel prior to bottling.

#### **Vouvray Pétillant “La Dilettante” Méthode Traditionnelle :**

This is a sparkling Vouvray, released as a non-vintage wine. It is made using the traditional method (Champagne method, i.e.: induced secondary fermentation in bottle, aging, disgorgement and dosage). It is made using minimal sulfur and has a lively bead and very pure, zesty Chenin Blanc flavors. Domaine disgorges bottles once a year. For wine produced during the 2009 vintage, wine was bottled in July 2010 and bottles were disgorged in January of 2012. There are 8 grams of residual sugar and less than 1 gram used in dosage for the 2009 vintage (the actual amount is kept a secret). For wine produced during the 2010 vintage, wine was bottled in June 2011 and bottles and bottles were disgorged in December 2012 or January of 2013. Wine is raised for a minimum of 12 months before bottling and a minimum of 11 months after.

#### **Vouvray “La Dilettante” Sec:**

While Catherine and Pierre work together in the vines and the cellar for all the Breton wines, the Vouvrais are Catherine’s pet project (along with the Bourgueil Dilettante below). The wine comes from 40-year old Chenin Blanc vines planted in flinty soil. A very gentle pressing is followed by a short vinification in stainless steel. There is no maloactic fermentation and the wine is bottled in the spring following harvest. Made for immediate consumption.

#### **Vouvray “Pierre Rousses”:**

A wine made by the son of Catherine and Pierre, Paul. A very gentle pressing is followed by fermentation in barrique lasting 1 to 2 years. After primary fermentation, wine ages in barrique for 7 months. Wine does not undergo malolactic fermentation. “Pierre Rousses” is a lieu-dit in Vouvray.

#### **Rosé d’Anjou “La Ritournelle” Moustillant (dry):**

#### **Rosé de Loire “La Ritournelle” Moustillant (off dry):**

Pierre Breton’s idea is to make a rosé that approaches the pinnacle of naturalness. These are two different cuvées, never made in the same year, whose grape provenance is identical. From one year to the next the AOC is determined by the amount of residual sugar; 7/8 g takes the “Rosé d’Anjou” classification, whereas a sec takes the “Rosé de Loire” classification. The wine is cold fermented and then racked and further chilled to stop the fermentation. It is bottled with approximately 0.5 atmospheres of pressure. There is only a very small addition of sulfur-dioxide just before bottling, so the wine has wonderful purity.

A Ritournelle is catchy little tune, or the chorus of a song, that you can’t get out of your head. The Ritournelle label is a way to identify all the rosé that the domaine makes.



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### CATHERINE & PIERRE BRETON (continued)

#### **Bourgueil “La Dilettante”:**

Dilettante “Dabbler” is a project started by Pierre’s wife, Catherine Breton. Similar to the Trinch but vinified using whole cluster, carbonic maceration without sulfur. Another wine meant for immediate consumption, low alcohol, low-sulfur, pure Cabernet Franc. Aged in cement “eggs” and bottled unfiltered in the Spring after harvest.

#### **Bourgueil “Avis de Vin Fort Clairet” :**

First made in 2009. A light red wine which sits on its skins for 6 - 8 days before pressing. “Avis de Vin Fort”, a reference to the maritime warning “Avis de Vent Fort” (meaning strong winds are in the forecast), is a play on words to evoke the idea that if the weather is bad, one should sail back to shore and have a glass of wine instead.

#### **Bourgueil “Nuits d’Ivresse”:**

Nuits d’Ivresse “Drunken Nights” is the name of a special cuvée of selected old vines from top clay and limestone sites in Bourgueil. The wine is vinified in *barrisques* and kept in wood for a year then bottled the following December a little over a year after harvest. This wine is an homage to the methods of Jules Chauvet and does not see a drop of sulfur throughout its lifetime (harvest, vinification, bottling). Therefore it must be drunk quickly or stored in the dark at a proper temperature (14°C or less).

#### **Bourgueil “Trinch”:**

“Trinch” is named after a German expression meaning “cheers” championed by the poet and philosopher Rabelais. Trinch is a Cabernet Franc from younger vines vinified in stainless steel with a cold maceration. It is made for early consumption and typically has very accessible fruit, soft tannins and low alcohol. Bottled in the Spring after harvest.

#### **Bourgueil *Les Galichets*:**

Galichets is the name of the gravelly *terroir* on the land surrounding the Breton winery in Restigné, in a reputed plateau at 50 meters altitude situated in between the flat land and the slope. The vines are old, and the vinification is more traditional. The wine is bottled after a year in stainless steel, unfiltered, in the early Fall before harvest. Style emphasizes lively fruit and is made to drink young.

#### **Bourgueil “Franc de Pied”:**

This is a bottling done from the Breton’s one parcel of un-grafted Cabernet Franc vines, near the parcel of *Galichets*. They remain in good health. The vinification and the style is the same as for *Galichets*.



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#### **Bourgueil *Clos Sénéchal*:**

*Clos Sénéchal* is one of the top two red Bourgueil wines produced by the Bretons. It is from a parcel on the hillside above the plateau of *Galichets*, where clay and limestone soil sits atop the famed tuffeau of the Loire, the chalky white limestone quarried to build many of the famed châteaux of the region. *Sénéchal* is macerated in open wood vats and fermented and aged in wooden *foudres*. It is bottled without fining or filtration after 18 months of aging.

#### **Bourgueil *Les Perrières*:**

This is the Breton's greatest red, from one of the most prized hillside parcels in Bourgueil. The *terroir* is siliceous clay and limestone, and old vines give very low yields of 20 hectoliters/hectare on average. The maceration is done in open wood vats and the fermentation and *élevage* is done in 550-L barriques, a variable percentage of which are new. The wine is bottled unfining and unfiltered after two full years in wood.

#### **Vin de Pays du Val de Loire Grolleau**

The Breton's Grolleau undergoes carbonic maceration for 3 weeks in an open-top wood vat. There are no pumprovers or punchdowns. The wine is bottled in the April following the harvest.

#### **Chinon *Beaumont*:**

This Chinon is made from several parcels on clay and limestone hillside soils. The vinification and *élevage* takes place in wooden vats and barriques. It is bottled unfining and unfiltered after one year in wood, in the early Fall before harvest.

#### **Chinon *St Louans* :**

This is the Breton's top cuvée of Chinon, from an outstanding clay and limestone hillside parcel. It is a wine to age, as opposed to the Beaumont above. The St Louans is macerated in open, wood vats and fermented and aged in 550-L *barriques* for two years before being bottled unfiltered and unfining. This is a big, structured Chinon, very long-lived.

#### **Bourgueil Rosé Sec "La Ritournelle":**

The Bourgueil rosé is made from direct press and undergoes malolactic fermentation. It is not filtered, but lightly fining with diatomaceous earth. The wine is vinified and aged in stainless steel tanks.