



DOMAINE DE LA PÉPIÈRE

Loire, France

LOUIS/DRESSNER
SELECTIONS

Marc Ollivier's first vintage was 1985, and his wines were Denyse Louis and Joe Dressner's first Loire imports. Ollivier was a revolutionary in the region by virtue of his commitment to chemical-free agriculture, terroir expression and age-worthy Muscadet. The 42 hec tares of Pépière vineyards are inherently blessed with diverse, mineral-rich, granite-based soils and with Melon vines ranging from 20 to 100 years old. Farming is certified-organic; yields are quite low; vineyard and harvest work is manual. None of these things were or are common in Muscadet. Vinification is straightforward: direct press of whole bunches; slow, spontaneous fermentations in tank; minimal sulfur; aging sur lie in underground cement tanks for extended periods. None of this is standard for Muscadet either. Marc's long-time partners, Rémi Branger and Gwénaëlle Croix, are carrying forward the standard-setting Pépière tradition.



Muscadet Sèvre-et-Maine Sur Lie "La Pépie" 2022 12/750ml

100% Melon de Bourgogne. Classic Muscadet on granite. The core of the "La Pépie" Sur Lie bottling is the 10-hectare heart of the Pépière estate, which is part of the Clisson cru in the tiny commune of Pépière near the winery; there is also a portion of purchased fruit from a nearby organic farmer friend in the mix. Pépière's farming is certified-biodynamic and the harvest by hand. The bunches are direct-pressed and the juice settled for 12 hours. It is fermented in stainless steel tanks with natural yeasts; the wine is aged on its lees for 6-8 months in large, underground, glass-lined cement tanks. It is bottled without filtration.

Technical Specifications

Product Type: White Wine

Appellation: Muscadet Sèvre et Maine

Varietal: Melon de Bourgogne

Farming Type: Organic