



Domaine de la Clocher

Brendan Tracey

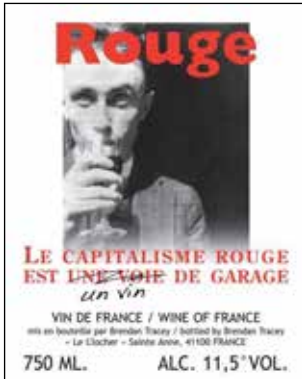
Brendan Tracey grew up in New Jersey and spent most of his youth in San Francisco, where his parents boogied to in the 1960's to follow their hippie dreams. While there, Brendan lived through the cultural revolution and soon developed a passion for music, following psychedelic bands, going to concerts at the Fillmore and gradually migrating to punk music. Brendan's mother was originally from France, where he traveled to occasionally. To perfect his French, he moved in with his aunt Blois, at the age of 15, to attend high school where he passed his baccalauréat in 1974. During this time, he really started to fall in love with his mother's native country, France.

Moving back to California in 1977, he joined bands involved in California's hard-core punk movement. Punk music worked well for Brendan, playing in opening bands for *The Dead Kennedys*, *Black Flag* and the *Avengers*. In 1980, having kept in contact with a high school friend from his years in France, he returned to France and married her, staying in France for good.

Hey, ho, let's go!, The Ramones' battle cry, has been a constant source of inspiration for Brendan since he started making

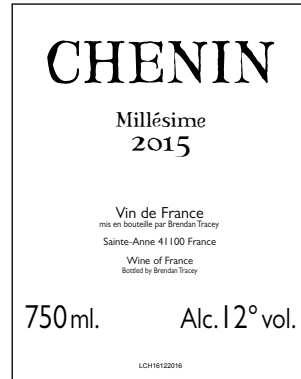
wine in 2010. The punk rock movement taught him to always be positive and allowed him to do his own thing in viticulture. Inspiration in the key moment is the most important thing, as well as the spontaneous energy that it takes for it to all to happen, without regards to conventional practices or being worried about what people might say. He discovered natural wines through Thierry Puzelat, one of the pioneers in the Loire Valley, who had gone back to basics, renewing ancestral methods in vogue before the post-war industrial onslaught.

He spent his training partly as Thierry Puzelat's négoce, taking advantage of Thierry's rigorous winemaking and vineyard management expertise. He started his own business in 2010 making wines from purchased grapes (the equivalent of 2 hectares then) and from the start he vinified the natural way, using only wild yeast and working like Thierry on reds, with semi-carbonic macerations. For the whites, Brendan got his inspiration from Philippe Tessier. The overall vineyard surface Brendan works from is 5 hectares.



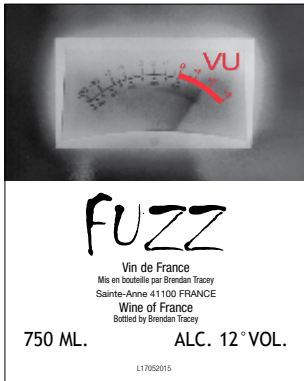
Capitalisme Rouge 2015

- APPELLATION** Vin de France [Loir-et-Cher]
SUB REGION Touraine
GRAPE 80% Gamay de Bouze et Chaudenay and 20% Côt that are 40-60 years old
VINEYARD La Touche Ronde, Villa d'Ariane and La Simmonnière vineyards in Monthou-sur-Cher.
FARMING Lutte Raisonnée
TERRIOR Clay and limesone soils with surface silex.
CERTIFICATION Practicing Organic.
VINIFICATION Hand harvested grapes that are naturally vinified via spontaneous fermentation of direct press and carbonic maceration and then blended after one month in vats. Aged In-bottle.
FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.
ALCOHOL CONTENT 11.5%
SERVING TEMPERATURE Chilled at 10–13° C / 50–55° F
TASTING NOTE Capitalism Rouge is a perfectly funky *vin de Soif* style cuvée.
WINEMAKER Brendan Tracey
BOTTLED By hand via vintage Swiss Bottler.
SULFITES None used or added.
PRODUCTION 7,000 bottles
LABEL NOTE Featured on the label is Brendan's great uncle, Raymond Georges Yves Tanguy, the surrealist painter.



Chenin 2015

- APPELLATION** Vin de France [Loir-et-Cher]
GRAPE 100% Chenin Blanc
VINEYARD Le Petit Clay vineyard in Montlouis-sur-Loire, located in the Loir-et-Cher region
FARMING EcoCert Certified Organic.
VINIFICATION Hand harvested grapes that are naturally vinified via spontaneous fermentation in vats. Aged In-bottle.
FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.
ALCOHOL CONTENT 12%
SERVING TEMPERATURE Chilled at 10–13° C / 50–55° F
TASTING NOTE A crisp dry Chenin that is aged and mellowed on the lies in ancient 400 liter *demi-muids* oak barrels.
WINEMAKER Brendan Tracey
BOTTLED By hand via vintage Swiss Bottler.
SULFITES None used or added.



Fuzz 2012

APPELLATION Vin de France [Loir-et-Cher]

GRAPE 65% Gamay and 35% Côt

VINEYARD Sourced from the vineyards La Touche Ronde and Villa d'Ariane in Monthou-sur-Cher.

FARMING Lutte Raisonnée

VINIFICATION Natural vinification in vats. Aged In-bottle.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 12%

SERVING TEMPERATURE Chilled at 10–13° C / 50–55° F

TASTING NOTE Juicy as hell with backbone too. *Stiff Love* as Brendan's band *the Insults* once said, back in 1979.

WINEMAKER Brendan Tracey

BOTTLED By hand via vintage Swiss Bottler.

SULFITES None used or added.

<https://www.youtube.com/watch?v=7y3-D8TOTVg>
The Insults : Stiff Love



Gorge Sèche 2015

APPELLATION Vin de France [Loir-et-Cher]

GRAPES 60% Pineau d'Aunis, 30% Gamay Teinturier (Red fleshed Gamay) and 10% Côt

VINEYARD Gorge Sèche vineyard in Villiers-sur-Loire, located on the plateau nord du Loire.

FARMING Lutte Raisonnée

VINIFICATION Direct pressed Pineau d'Aunis with Gamay and Côt that benefit from a brief carbonic maceration. Natural vinification in vats. Aged one year In-bottle.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 12%

SERVING TEMPERATURE Best served slightly chilled

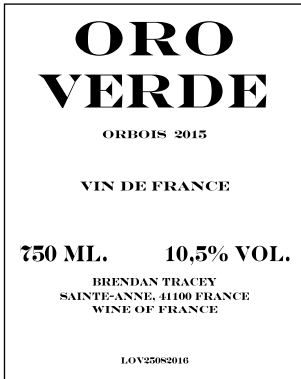
TASTING NOTE Gentle & fruity light red, an all round pleasure to drink on it's own. Light, alive, easy and fun, this wine would sit well at any outdoor gathering.

WINEMAKER Brendan Tracey

BOTTLED By hand via vintage Swiss Bottler.

SULFITES None used or added.

NOTE Pineau d'Aunis is becoming a rare grape in the Loire, but with Brendan Tracey is working a 30 acre patch of it with plans for more, his excellent winemaking makes sure you can't but ask for more once you have tasted it.



Oro Verde 2015

APPELLATION Vin de France (Loir-et-Cher)

GRAPE 100% Orbois

VINEYARD La Fosse aux Roux in Fougères sur Bièvre

FARMING Lutte Raisonnée

VINIFICATION Natural vinification in vats with five weeks of skin maceration Aged In-bottle.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 12%

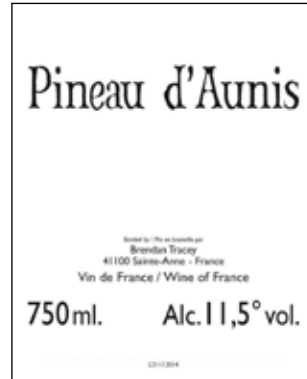
SERVING TEMPERATURE Chilled at 10–13° C / 50–55° F

TASTING NOTE Amazing skin contact aromas that can only come from Orbois.

WINEMAKER Brendan Tracey

BOTTLED By hand via vintage Swiss Bottler.

SULFITES None used or added.



Pineau d'Aunis 2016

APPELLATION Vin de France (Loir-et-Cher)

GRAPE 100% Pineau d'Aunis

VINEYARD Côteaux du Vendômois, 40-60 year old vines

FARMING Lutte Raisonnée

TERRIOR limestone with flint

VINIFICATION carbonic maceration of whole, undamaged grapes in a fiber glass vat for 30 days.

ELEVAGE 11 months sur lie in 15 year old oak barrels.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 12%

SERVING TEMPERATURE Chilled

TASTING NOTE Beautifully light and red in color and rich in the fruity aromas of cherries, plums with a touch of hay. Best served chilled.

WINEMAKER Brendan Tracey

BOTTLED By hand via vintage Swiss Bottler.

SULFITES None used or added.

classic côteaux du vendômois argilo calcaire with silex



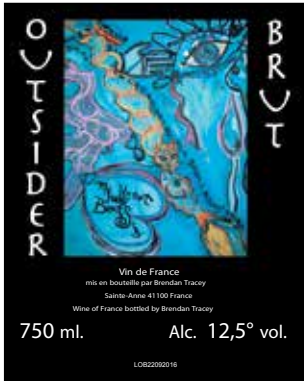
Pour une Poignée de Bouteilles 2015

- APPELLATION** Vin de France [Loir-et-Cher]
- GRAPES** 80% Pinot Noir and 20% Côt
- VINEYARD** La Gendronniere, Cellettes, Villa Ariane and Touche Ronde vineyards in the village Monthou-sur-Cher
- FARMING** Lutte Raisonnée
- VINIFICATION** Natural vinification in vats. Aged In-bottle.
- FILTRATION** No fining or filtration.
Expect a deposit in this unfiltered wine.
- ALCOHOL CONTENT** 12.5%
- SERVING TEMPERATURE** Chilled
- TASTING NOTE** Beautifully light and red in color and rich in the fruity aromas of cherries, plums with a touch of hay. Best served chilled.
- WINEMAKER** Brendan Tracey
- BOTTLED** By hand via vintage Swiss Bottler.
- SULFITES** None used or added.



Rue de la Soif 2014

- APPELLATION** Vin de France [Loir-et-Cher]
- SUB REGION** Loire-et-Cher
- GRAPE** 100% Sauvignon Blanc, 40-60 years old
- VINEYARD** Le Haut des Bruyères in Saint-Julien-de-Chédon in the south of Loire-et-Cher. Practicing Organic. 40-60 year old vines, planted on clay and limestone soils with surface silex.
- FARMING** Lutte Raisonnée
- TERRIOR** Clay and limesone soils with surface silex.
- CERTIFICATION** Practicing Organic.
- HARVEST** Hand harvested at maximum ripeness.
- VINIFICATION** Hand harvested grapes that are naturally vinified via spontaneous fermentation in vats. Aged one year on its lees, one half in old barrels and the otherhalf in vats.
- FILTRATION** No fining or filtration.
Expect a deposit in this unfiltered wine
- ALCOHOL CONTENT** 12%
- SERVING TEMPERATURE** Chilled at 10–13° C / 50–55° F
- TASTING NOTE** As this wine is unfined and unfiltered, it is cloudy with a deep yellowish orange color tint. *Rue de la Soif* has ripe citrus notes comforted by just the right amount of thirst quenching acid as a backbone. Ever wondered what the textbook definition of *glou glou* is? You just found it.
- WINEMAKER** Brendan Tracey
- BOTTLED** By hand via vintage Swiss Bottler
- SULFITES** None used or added
- PRODUCTION** 5,000 bottles



Outsider Brut Blanc 2015

APPELLATION Vin de France [Loir-et-Cher]

GRAPE 100% Chenin Blanc

VINEYARD Le Petit Clay vineyard in Montlouis-sur-Loire.
Comprised of classical Touraine argilo calcaire
with silex, with vines around 60 years old.

VINIFICATION Natural vinification in vats. Aged In-bottle.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 12%

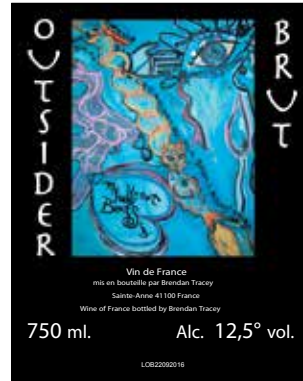
SERVING TEMPERATURE Chilled at 10–13° C / 50–55° F

TASTING NOTE A classical crisp dry thirst quenching Chenin
with generous bubbles.

WINEMAKER Brendan Tracey

BOTTLED By hand via vintage Swiss Bottler.

SULFITES None used or added.



Outsider Brut Rosé 2015

APPELLATION Vin de France [Loir-et-Cher]

GRAPE Gamay and Côt

VINEYARD Le Petit Clay vineyard in Montlouis-sur-Loire.
Comprised of classical Touraine argilo calcaire
with silex, with vines around 60 years old.

VINIFICATION Natural vinification in vats. Aged In-bottle.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 12%

SERVING TEMPERATURE Chilled at 10–13° C / 50–55° F

TASTING NOTE A classical crisp dry thirst quenching Chenin
with generous bubbles.

WINEMAKER Brendan Tracey

BOTTLED By hand via vintage Swiss Bottler.

SULFITES None used or added.