

Bret Brothers Domaine La Soufrandiere Pouilly-Vinzelles dry white 2022



Product price:

€210.00

Product features:

Area: BURGUNDY

Winemaker: Bret Brothers (J.Philippe et J.Guillaume)

Vintage: 2022

Appellation: Pouilly-Vinzelles

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: chardonnay

Product short description:

The heart appellation of the Bret brothers, due to their domaine being family-owned of course, but also because they are convinced that they have an exceptional terroir there (and so are we, by the way), in a superb vintage to boot. This "simple" Pouilly-Vinzelles actually comes from the "voluntarily declassified" young vines of the magnificent climat "Les Quarts". To be enjoyed now or to be kept for a few years in the cellar!

Product description:

PRESENTATION OF THE DOMAINE LA SOUFRANDIERE
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Domaine de la Soufrandière Pouilly-Vinzelles 2022 dry white wine:

Commentary from the domaine on the 2022 vintage: *We are delighted and pleasantly surprised by the quality and freshness of 2022, despite an endless heatwave. Unfortunately, these heat vintages are repeating. 2022 is yet another example. Our vines are holding up so far, adapting. It must be said that we have been working in the vineyard for over 20 years to keep our soils alive, so that the vines can withstand these increasingly aggressive temperatures and sunlight. In practice, this translates into partial and targeted plowing, respecting the organic life of the soils, sowing a variety of cover crops that capture CO2 and nitrogen from the atmosphere to redistribute it to the soil, and maintaining higher foliage for more shade. Similarly, in the cellar, we refine our winemaking to retain maximum freshness, balance, and vibrancy in the wines while using very low or almost no sulfites. The vine is a Mediterranean plant, robust and very grateful if cared for properly. It will adapt more easily to climate change than many other plant species that are native, such as sessile or pedunculate oaks that are beginning to dry out in our regions, or the declining spruces from the nearby Jura or Alps. The environmental urgency is here! For 24 years, we have defended a living agriculture, and we have never doubted our choices for either organic or biodynamic practices. Happy wines ;-)*

Technical sheet written by the domaine:

The controlled appellation Pouilly-Vinzelles covers only 50 hectares compared to the 750 hectares of the neighboring AOC Pouilly-Fuissé. But isn't that its uniqueness and richness? This great white wine from Burgundy expresses the full maturity of Chardonnay from the Southern Mâconnais. Thus, our wine is a selection from our "youngest vines" (33 to 50 years old) located on the Climat "Les Quarts," which we "fold" into Pouilly-Vinzelles La Soufrandière AOC Communale. All are beautifully exposed to the Southeast, on a clay-limestone hillside. The soils are plowed, and all vineyard work is done by hand to avoid compacting the soil, which therefore lives without artificiality. The term "Terroir" then takes on its full meaning. In a style more marked by the vintage, a superb 2018 wine with a strong character.

Aging potential: 7 years

Vine age: 35 to 50 years

Area: 2 hectares

Altitude: 250 meters

Terroir: Clay-limestone, very rich in iron oxide (red), on Bajocian. East, Southeast exposure.

Vinification & Aging: Manual harvesting, whole cluster pressing, 70% vinified and aged for 11 months in stainless steel tank and 30% in barrels (228 l).

Certified organic wine by ECOCERT and biodynamic wine certified by DEMETER

