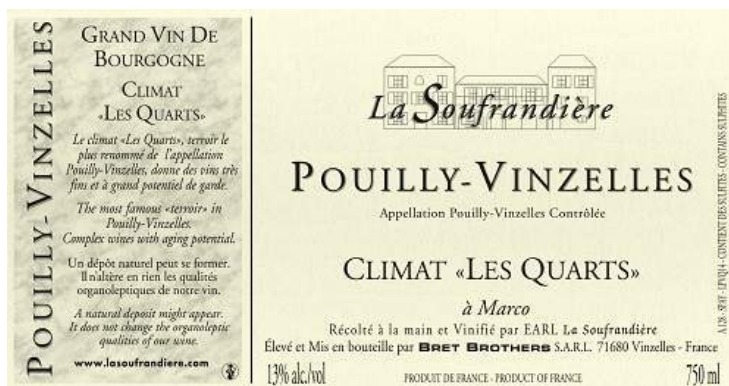


# Bret Brothers Domaine La Soufrandiere Pouilly-Vinzelles "Les Quarts" Zen dry white 2023



Product price:

**€336.00**

Product features:

Area: BURGUNDY

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

Vintage: 2023

Appellation: Pouilly-Vinzelles

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 95/100

Cépage dominant: chardonnay

Product short description:

**95/100 RVF.** Jean-Philippe Bret proudly declares that "Les Quarts" is his best vineyard... and one of the best in Burgundy! A great age-worthy chardonnay.

Product description:

**PRESENTATION OF DOMAINE LA SOUFRANDIERE**  
**+ ALL ITS OTHER CUVÉES IN STOCK**

Comments on this

Domaine de la Soufrandière Pouilly-Vinzelles "Les Quarts" 2023

**RVF Guide to the Best Wines of France 2026** (Sept 2025): **95/100**. *Les Quarts*, a major vineyard of the domaine produces a white wine with superb volume where mineral and fruit

*merge without the slightest heaviness.*

**La Revue du Vin de France** (J-E Simond, June 2025): 95/100. *This major vineyard of the domaine produces a white wine with superb volume where mineral and fruit merge without the slightest heaviness.*

#### **Technical sheet written by the domaine:**

##### **Comment from the domaine on the 2023 vintage:**

*2023 A generous vintage!*

*Hot and early vintages are repeating. After a rather mild winter, we went through the frosts this year. The flowering that began at the end of May-beginning of June went perfectly under these conditions. We now count 95 days between flowering and harvest. Twenty years ago, as the old-timers did, we counted 100 days. "Climate change"... During June and July, storms swept across France, particularly in Mâconnais and Beaujolais, sometimes with heavy hail. Again, we were spared. June and July were quite well watered with almost 120 mm accumulated over these 2 months. Just like in 2022, many vines suffered from the heatwave temperatures, but we have clearly observed (a finding shared with many of our organic colleagues) that the parcels not chemically weeded, with organic soil life, resisted much better to these extreme conditions. On the eve of the harvest, the organically farmed vines are balanced, the foliage is beautiful, the bunches magnificent and in quantity. This observation of our parcels' resistance to climate change has been made for several years now. Thus, despite this very hot summer, we harvested magnificent grapes in large quantities. The harvest began on September 4 under scorching heat (up to 34°C in the afternoons) and ended on September 14. We had to start early to protect our harvesters and our grapes. Warm vinifications = vinifications to be particularly monitored. But what a result! The reds are very fresh, juicy, the whites denser, balanced, and refined! Cheers.*

##### **Our "Zen" Cuvées. No fining and filtration according to the cuvées:**

Since the 2016 vintage, we have offered several cuvées vinified without sulfur, called "Zen". For these, we add only 10 to 20 mg/l of sulfites before bottling, unlike our other more cuvées which will have had between 20 and 50 mg/l (which is quite low. For reference, the "Demeter" specifications allow 90 mg/l of total sulfites for dry white wines, 150 for organic, and up to 210 for other non-certified wines). The "Zen" cuvées are thus more open, presenting a more pronounced vibration, a touch of magic. Note that all our red cuvées have been vinified in "Zen" since 2019. These wines should be stored at a maximum temperature of 15°C. All our Zen cuvées (reds, whites, and Pet Nat) as well as all our cuvées aged for 17 months (available early 2024) are neither fined nor filtered, as has been the case since the 2010 vintage. The others are filtered on earth, exceptionally on membrane.

**The "Les Quarts" climate** is undeniably the best terroir of the Pouilly-Vinzelles appellation.

**Ageing potential:** 10 years

**Vine age:** 48 to 80 years

**Area:** 2 hectares

**Altitude:** 250 meters

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**Terroir:** Clay-limestone, very rich in iron oxide (red), on Bajocien, on the highest and stoniest part of the "Les Quarts" climate. East, Southeast exposure. 20% slope.

**Vinification & Aging:** Manual harvesting, Whole-cluster pressing, 100% vinified and aged in barrels (228 l barrels) for 11 months then 6 more months in tank for natural clarification.

Certified organic wine by ECOCERT and biodynamic certified by DEMETER