

Bret Brothers Mâcon-Chardonnay "Les Crays" dry white 2023



Product price:

€168.00

Product features:

Area: BURGUNDY

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

Vintage: 2023

Appellation: Mâcon-Chardonnay

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 92/100

Cépage dominant: chardonnay

Product short description:

92/100 RVF. The Bret brothers are particularly proud of this cuvée from this beautiful limestone and mineral terroir. Staying true to their habits, they present here a chardonnay full of tension.

Product description:

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

Comments on this:

Bret Brothers Mâcon-Chardonnay "Les Crays" dry white 2023

Guide RVF des Meilleurs Vins de France 2026 (Sept 2025): 92/100. *Note of smoke and yellow fruits in the mâcon-chardonnay, fleshy and already a bit evolved.*

La Revue du Vin de France (J-E Simond, June 2025): 92/100. *Intact fruit and softness of flesh in this wine to be enjoyed within two years as it is already very open.*

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 the Mâconnais and Beaujolais, sometimes with heavy hail. Again, we were spared. June and July were rather 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 clusters magnificent and abundant. This observation of our parcels' resistance to climate change has been noted 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 pickers and our grapes. Warm fermentations = fermentations to be particularly monitored. But what a result! The reds are very fresh, indulgent, the whites denser, balanced, and refined! Cheers.

Technical sheet written by the domaine:

What a beautiful terroir! We are in the hamlet of Champvent, just a stone's throw from Chardonnay. The name evokes, of course, the mineral. The clay soil reveals white limestone pebbles here and there. Full West exposure. An even denser, more precise version than the previous one.

Terroir: Very white limestone, marl. West exposure

Vinification & Aging: Vinification in demi-muids and barrels for 11 months

Aging potential: 5 years

Vine age: 25 years

Surface area: 0.5 hectares

Altitude: 280 meters

Certified organic wine by ECOCERT and biodynamic certified by DEMETER