

Bret Brothers Mâcon-Igé "Les Vernayes" dry white 2023



Product price:

€144.00

Product features:

Area: BURGUNDY

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

Vintage: 2023

Appellation: Mâcon-Igé

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 91/100

Cépage dominant: chardonnay

Product short description:

91/100 RVF. One of the entry-level offerings from the domaine, a lovely Mâcon villages made from organic chardonnays located in Igé.

Product description:

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

Comments on this:

Bret Brothers Mâcon-Igé "Les Vernayes" dry white 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): 91/100. *The mâcon-igé presents a bit honeyed, very relaxed and ample, with a slightly pastry-like finish.*

La Revue du Vin de France (J-E Simond, June 2025): 91/100. *A wine a bit honeyed, very relaxed and ample, with a slightly pastry-like finish.*

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. 20 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. Once again, we were spared. June and July were 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 these extreme conditions much better. On the eve of the harvest, the organically farmed vines are balanced, the foliage is beautiful, the bunches are magnificent and plentiful. 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 pickers and our grapes. Hot fermentations = fermentations to be particularly monitored. But what a result! The reds are very fresh, juicy, the whites denser, balanced, and refined! Cheers.

Technical sheet written by the domaine:

Fruit-driven, pleasure wine!

Our Mâcon-Igé comes from the eponymous village, located in this long clay-limestone valley, starting in the South at La Roche-Vineuse, then ending at Cruzille in the North, having crossed the villages of Verzé, Igé, Azé, and Bissy-La Mâconnaise).

Terroir: Beautiful parcel on a 20% slope, facing East towards Mont-Blanc (often visible). Very nice soil, very limestone.

Vinification & Aging: Manual harvest, whole-cluster pressing, indigenous yeasts, 20% vinified and

aged in barrels (228 l barrels) for 11 months. 80% in stainless steel tank. Only added sulfite: 50mg/l.

Aging potential: 3 years

Vine age: 20 to 30 years

Altitude: 280 meters

Certified organic wine by ECOCERT and biodynamic certified by DEMETER