

Bret Brothers La Soufrandière Mâcon-Vinzelles "Le Clos de Grand Père" dry white 2023



Product price:

€180.00

Product features:

Area: BURGUNDY

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

Vintage: 2023

Appellation: Mâcon-Vinzelles

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: chardonnay

Product short description:

Superb cuvée, little sister of Pouilly Vinzelles "La Soufrandière", from a plot passed down by the maternal grandfather of the Bret brothers, who himself inherited it from his grandfather.

Product description:

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

Comments on this:

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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 unscathed. The flowering that began at the end of May and early June went perfectly under these conditions. We now count 95 days between flowering and harvest. Twenty years ago, as the elders 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. 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 plots 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 abundant. This observation of our plots' 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 harvesters 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:

Our Mâcon-Vinzelles "Le Clos de Grand-Père", little brother of our Pouilly-Vinzelles La Soufrandière, comes from a plot belonging to our maternal Grandfather, who inherited it from his own maternal Grandfather! The vines, with an average age of 60 years, are located at the foot of the Pouilly-Vinzelles hillside. They form a very old clos on a vein of hard limestone, an ancient Roman road, it is said.

Ageing: 5 years

Vine age: 30 to 100 years

Area: 0.99 hectares

Altitude: 200 meters

Terroir: Clay-limestone. East exposure. The lower hillside of Pouilly-Vinzelle, in the heart of the village of Vinzelle.

Vinification and aging: Manual harvest, whole-cluster pressing, 90% vinified and aged in stainless steel tank and 5 to 10% in 228-liter barrels for 11 months.

Certified organic wine by ECOCERT and biodynamic certified by DEMETER