

Bret Brothers Domaine La Soufrandiere Pouilly-Vinzelles "Les Longeays" dry white 2016 (2 bottles)



Product price:

€134.00

Product features:

Area: BURGUNDY

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

Vintage: 2016

Appellation: Pouilly-Vinzelles

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 91/100

Wine Advocate (Parker): 91/100

Cépage dominant: chardonnay

Product short description:

A "perfect" vintage in 2025! Facing southeast, this top-class terroir has a soil that provides it with advanced maturity compared to the "Les Quarts" climate. This vintage has been kept at the domaine until the end of 2024, the date of our supply following an exceptional tasting!

Product description:

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

Comments on this

Domaine La Soufrandière Pouilly-Vinzelles "Les Longeays" 2016

RVF Guide to the Best Wines of France 2019: 91/100. *Very milky and fresh butter in its aromas, a broad, smooth palate, a rich chardonnay, with fine oak and a pure, elegant finish.*

Robert Parker's Wine Advocate (William Kelley, August 2018): **91/100.** *Exotic aromas of Grand Marnier, mandarin oil, and green orchard fruit introduce the 2016 Pouilly-Vinzelles Les Longeays, a medium to full-bodied, satiny wine with tangy acids and a tight-knit core, concluding with a chalky finish. Bright and pure, it should drink well for the better part of a decade. Drink date 2018-2026.*

Commentary from the domaine on the 2016 vintage: "A vintage of winemakers: everything happened in the vineyards"

What a challenging year! Hardly out of their winter cotton, the buds were partially destroyed by a hailstorm on April 13. Then the very humid conditions (repeated rains) worse than in 2013 favored the development of downy mildew (a fungal disease that our American friends kindly passed on to us at the end of the 19th century). We had to fight against it daily. It was only after several organic treatments, leaf thinning sessions, and repeated applications of herbal teas and silica (501) that we managed to contain the disease and preserve our foliage as well as our grapes. By the end of July, we were saved. The heatwave in August completed the ripening of the grapes, and we were able to start our harvest calmly from September 19. The grapes reached their optimum maturity with degrees that were not too high, between 11.5% and 13.5% natural. Finally, freshness in the wines, energy, and vitality! Yes, (almost) everything happens in the vineyard ;-)

Technical Sheet written by the domaine:

"Les Longeays," one of the finest terroirs of Vinzelles

Just like for our vines located on the Climat "Les Quarts," our parcel "Les Longeays" is exposed East, Southeast on the hillside, but the clay soils rich in iron oxides and manganese are deeper. This characteristic explains the almost systematic advancement of maturity each year. "Les Longeays" is often younger, more open than "Les Quarts," but remains a great wine for aging!

Vine Age: 37 years

Area: 0.58 hectares

Altitude: 250 meters

Terroir: Clay-limestone, very rich in iron oxide (red), on Bajocien. East, Southeast exposure. 20% slope.

Vinification and aging: Hand-harvested, whole-cluster pressing, 100% vinified and aged in barrels (228 l) for 11 months, then 6 more months in tank for natural clarification.

Biodynamic wine certified by DEMETER