

# Bret Brothers Domaine La Soufrandiere Pouilly-Vinzelles dry white 2023



**Product price:**

**€204.00**

**Product features:**

Area: BURGUNDY

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

Vintage: 2023

Appellation: Pouilly-Vinzelles

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 92/100

Cépage dominant: chardonnay

## **Product short description:**

The heart appellation of the Bret brothers, due to their domaine being family-owned of course, but also because they are convinced that they have an exceptional terroir there (and so are we, by the way), in a superb vintage to boot. This "simple" Pouilly-Vinzelles actually comes from the "voluntarily declassified" young vines of the magnificent climat "Les Quarts". Enjoy now or keep for a few years in the cellar!

## **Product description:**

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

Comments on this

---

## Domaine de la Soufrandière Pouilly-Vinzelles 2023

**RVF Guide to the Best Wines of France 2026** (Sept 2025): **92/100**. *Broad and open, the Pouilly-Vinzelles has relief and depth.*

**Comment from the domaine on the 2023 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 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 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 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 beautiful 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, juicy, the whites denser, balanced, and refined! Cheers.*

### Technical sheet written by the domaine:

The controlled appellation Pouilly-Vinzelles covers only 50 ha compared to the 750 ha of the neighboring AOC Pouilly-Fuissé. But isn't this its uniqueness and richness? This great white wine from Burgundy expresses the full maturity of Chardonnay from the Southern Mâconnais. Thus, our wine is a selection from our "youngest vines" (33 to 50 years) located on the Climat "Les Quarts" that we "fold" into Pouilly-Vinzelles La Soufrandière AOC Communale. All are beautifully exposed to the Southeast, on a clay-limestone hillside. The soils are plowed, and all vineyard work is done by hand to avoid compacting the soil, which thus lives without artifice. The term "Terroir" then takes on its full meaning. In a style more marked by the vintage, a superb 2018 wine with a strong character.

**Ageing:** 7 years

**Vine Age:** 35 to 50 years

**Area:** 2 hectares

**Altitude:** 250 meters

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

**Vinification & Aging:** Manual harvest, Whole-cluster pressing, 70% vinified and aged for 11 months in

---

stainless steel tank and 30% in barrels (228 l).

Certified organic wine by ECOCERT and biodynamic certified by DEMETER

