

Bret Brothers Pouilly-Fuissé "Terres de Vergisson" dry white 2023



Product price:

€246.00

Product features:

Area: BURGUNDY

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

Vintage: 2023

Appellation: Pouilly-Fuissé

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: organic not certified

RVF: 93/100

Cépage dominant: chardonnay

Product short description:

This cuvée comes from the village that is certainly the most mineral in the appellation. Let yourself be guided by the wine's tension, almost vibrant and seeming to bounce around in this rocky circus protected by the Roches de Solutré and Vergisson. 90% of the cuvée comes from the magnificent North slope of the Roche de Solutré (but in the municipality of Vergisson). **93/100 RVF**

Product description:

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

Comments on this

Bret Brothers Pouilly-Fuissé "Terres de Vergisson" dry white 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): 93/100. *Terre de Vergisson, which comes from the climat les Courtelongs, evokes pear passe-crassane and frangipane, offering a spicier relief.*

Commentary from the domaine on the 2023 vintage: *Warm and early vintages are repeating. After a rather mild winter, we passed 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 elders 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. Once 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 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 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 finished on September 14. We had to start early to protect our harvesters and our grapes. Warm vinifications = vinifications to be particularly monitored. But what a result! The reds are very fresh, juicy, the whites denser, balanced, and refined! Cheers.*

Descriptive sheet of this cuvée written by the domaine :

This cuvée comes from the village certainly the most mineral of the appellation. Let yourself be guided by the tension of the wine, almost vibrant and which seems to ricochet in this rocky circus protected by the Roches de Solutré and Vergisson. 90% of the cuvée comes from the magnificent northern slope of the Roche de Solutré (but in the commune of Vergisson).

Age of vines: 35 to 60 years

Terroir: Blend of 2 plots:

- Plot 1: Full North, very red limestone soil
- Plot 2: East, on sandstone, late maturity

Vinification: Hand-harvested on September 2 and 17, 2018.

Vinified for 11 months in barrel, 100% malo, pH 3.21, indigenous yeasts, no fining.

Only input: added sulfites 60 mg/l

