

Bret Brothers La Soufrandière Bourgogne Aligoté "Aligato" Zen dry white 2024



Product price:

€174.00

Product features:

Area: BURGUNDY

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

Vintage: 2024

Appellation: Bourgogne Aligoté

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: aligoté

Product short description:

"The other white from Burgundy" is how the Bret Brothers present this brand new cuvée from the vines acquired in 2016. It is a micro-production made from aligotés facing full East, at the foot of the Roche de Vergisson. For the Bret brothers, "Zen" refers to "vinification without sulfites, just a tiny bit at bottling."

Product description:

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

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Descriptive sheet for this cuvée written by the domaine :

“The other white from Burgundy” is how we could present this brand new cuvée from the vines taken over in 2016. It is a micro production from aligotés facing full East, at the foot of the Roche de Vergisson.

Our "Zen" Cuvees. No fining and filtration according to the cuvees :

Since the 2016 vintage, we have offered several cuvees vinified without sulfur, called “Zen”. For these, we add only 10 to 20 mg/l of sulfites before bottling, unlike our other more classic cuvees which will have had between 20 and 50 mg/l (which is quite low. For reference, the "Demeter" specifications allow 90 mg/l of total sulfites for dry white wines, 150 for organic, and up to 210 for other non-certified wines). The “Zen” cuvees are thus more open, presenting a more pronounced vibration, a touch of magic. Note that all our red cuvees have been vinified in “Zen” since 2019. These wines should be stored at a maximum temperature of 15°C. All our Zen cuvees (reds, whites, and Pet Nat) as well as all our cuvees aged 17 months (available early 2024) are neither fined nor filtered, as has been the case since the 2010 vintage. The others are filtered on earth, exceptionally on membrane.

Terroir: Clay-limestone

Area: 0.3 Ha

Altitude: 300m

Vinification: Vinified in demi-muids

Aging potential: 4 years