

# Bret Brothers La Soufrandière Saint-Véran "La Bonnode" Zen dry white 2023 (3 bottles)



**Product price:**

**€118.50**

**Product features:**

Area: BURGUNDY

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

Vintage: 2023

Appellation: Saint-Véran

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 94/100

Cépage dominant: chardonnay

## **Product short description:**

A magnificent Saint Véran from a 2-hectare plot located at the foot of the Roche de Vergisson. A privileged location for an exceptional wine. **94/100 RVF**

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**Product description:**

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

**Comments on this:**

**Bret Brothers La Soufrandière Saint-Véran "La Bonnode" dry white 2023 (3 bottles)**

**RVF Guide to the Best Wines of France 2026** (September 2025): **94/100**. *La Bonnode combines dense texture and fresh brightness, highlighted by excellent bitterness in the finish: a wine with a very strong character.*

**Comment from the domaine On the 2023 vintage:**

*2023 A generous vintage !*

*Hot and early vintages are recurring. After a rather mild winter, we managed to avoid frost this year. The flowering that began at the very end of May and 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 the months of June and July, the storms swept across France, particularly in the Mâconnais and Beaujolais regions, sometimes with heavy hailstorms. Once again, we were spared. June and July were quite rainy with almost 120 mm accumulated over these two months. Just like in 2022, many vineyards suffered from the scorching temperatures, but we were able to clearly observe (an observation shared with many of our fellow organic colleagues) that the parcels not chemically weeded, with organic soil life, resisted much better to these extreme conditions. On the eve of the harvest, the vines managed organically are balanced, the foliage is beautiful, and the bunches are magnificent and plentiful. We have been observing this resistance of our parcels to climate change for several years now. Thus, despite this very hot summer, we harvested grapes magnificent, in large quantities. The harvest began on September 4th under scorching heat (up to 34°C in the afternoons) and finished on September 14th. It was necessary to start early to preserve our harvesters and our grapes. Warm vinifications = vinifications to follow very closely. But what a result! The reds are very fresh, delicious, the whites more dense, balanced, and racy! Cheers.*

**Technical sheet written by the domaine :**

Neighboring the "Combe Des Roches," "La Bonnode" is a superb 2-hectare plot of land in one continuous stretch, facing east at the foot of the Roche de Vergisson. The vines are mostly bordered by old bushes. This privileged location easily allows for biodynamic practices. The view is pleasant and relaxing, opening onto the Val de Saône and often offering a sight of Mont Blanc to the east **We find density, richness, and a lot of vibrations !**

**Our "Zen" Cuvées. No fining and filtration according to the cuvées You are trained on data up to October 2023**

Since the 2016 vintage, we have been offering several cuvées Vinified without sulfur, called "Zen". For these,

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