

Bret Brothers La Soufrandière Pouilly-Fuissé 1er Cru "Au Vignerais" Zen dry white 2024



Product price:

€330.00

Product features:

Area: BURGUNDY

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

Vintage: 2024

Appellation: Pouilly-Fuissé 1er Cru

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: chardonnay

Product short description:

A magnificent Pouilly-Fuissé 1er Cru from a 0.5 ha plot located at an altitude of 300m on the southern slope of the Roche de Solutré. A privileged location for an exceptional Grand Vin de Bourgogne.

Product description:

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

Bret Brothers La Soufrandière Pouilly-Fuissé 1er Cru "Au Vignerais" Zen dry white 2024

Technical sheet written by the domaine :

Comment from the domaine On the 2024 vintage:

2024 A cooler and wetter vintage, a respite for nature

After a succession of hot, even scorching vintages (2018, 2020, 2022, and 2023), the year 2024 marks a pause in this temperature surge. However, the spring conditions strangely remind us of the particularly rainy and complicated vintages of 2013, 2016, and 2021, with increasingly virulent mildew.

From 01/10/2023 to 30/09/2024, the rainfall is particularly high, 1165 mm in Vinzelles, which is 365 mm more than a usual year. Just during the growing season from 01/04/2024 to 31/07/2024, 357 mm fell on our Quarts plots (source/ our weather station).

The flowering went quite well in early June, but a hailstorm hit Vinzelles very locally on June 14, which will cause the already well-established mildew to explode..

Race results: a growing season disrupted by downy mildew throughout Burgundy, particularly in the Mâconnais with significant grape losses in Vinzelles of over 50% despite our efforts and frequent treatments. Ripening continues slowly with a cool and wet July.

The first pruning shears cut is made on the Brouilly and Juliéнас on September 10th and 11th. Then we continue with our plots in Vinzelles from the 12th to the 15th. Our Mâcon purchases follow.

Our Saint-Véran Combe Desroches and Bonnode, as well as our Pouilly-Fuissé En Chatenays, which are harvested later, are picked from September 21 to October 4. The alcohol levels are not very high, but the density and aromatics are present! It's a great vintage, more "classic," reminiscent of the 90s, that will sometimes require patience for some of our wines cuvées. Cheers!! ;-)

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,

We only add 10 to 20 mg/l of sulfites before bottling, unlike our other cuvées More

Classics that will have had between 20 and 50 mg/l (Which is quite low. As a reminder, the "Demeter" regulations allow 90 mg/l of total sulfites for dry white wines, 150 for organic ones, and up to 210 for other non-certified wines). The cuvées "Zen" are thus more open, presenting a more pronounced, slightly magical vibration. Note that all our cuvées Reds have been vinified in "Zen" since 2019. These wines must be stored at a maximum temperature of 15°C. All our cuvées Zen (reds, whites, and Pet Nat) as well as all our cuvées Aged for 17 months (available early 2024), they are neither fined nor filtered, as has been the case since the 2010 vintage. The others are filtered using earth, exceptionally using a membrane.

Our plot of about 0.50 ha is on the southern slope of the Roche de Solutr , at nearly 300 m altitude. The view is magnificent, and the clay-limestone soils are particularly red. The grapes produced are small and extract all the potential of this terroir classified as Premier Cru.

Guard: 10 years

Vine age: 35 years old

Area: 0.5 hectare

Altitude: 300 meters

Terroir: Clay-limestone, very red soil, rich in iron oxides

Vinification & Aging: 11 months in old casks from 7 to 18 years

Organic wine certified by ECOCERT and biodynamic certified by DEMETER

If you like the wines from Bret Brothers La Soufrandi re, you might certainly enjoy those from [Domaine Of the Gandines](#)