

Bret Brothers Domaine La Soufrandiere Pouilly-Vinzelles dry white 2024



Product price:

€192.00

Product features:

Area: BURGUNDY

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

Vintage: 2024

Appellation: Pouilly-Vinzelles

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: chardonnay

Product short description:

The name from the heart of the Bret brothers, due to the domaine of course, but also because they are convinced they have an exceptional terroir (and we agree), in addition to a superb vintage. This "simple" Pouilly-Vinzelles actually comes from the young vines "intentionally downgraded" from the magnificent "Les Quarts" climate. Still quite young just after bottling in early 2026 following its aging in barrels. For optimal tasting in 2026, start with the 2023s and then the 2022s!

Product description:

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

Domaine De la Soufrandière Pouilly-Vinzelles 2024

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 Juliénas 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!! ;-)

Technical sheet written by the domaine :

The appellation contrôlée Pouilly-Vinzelles covers only 50 hectares compared to the 750 hectares 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. Our wine is a selection of our "youngest vines" (33 to 50 years old) located in the "Les Quarts" Climat, which we "fold" into Pouilly-Vinzelles La Soufrandière AOC Communale. All are beautifully exposed to the southeast, mid-slope on clay-limestone soil. The soils are plowed, and all vineyard work is done by hand to avoid compacting the soil, allowing it to thrive naturally. 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.

Guard: 7 years old

Vine age: 35 to 50 years old

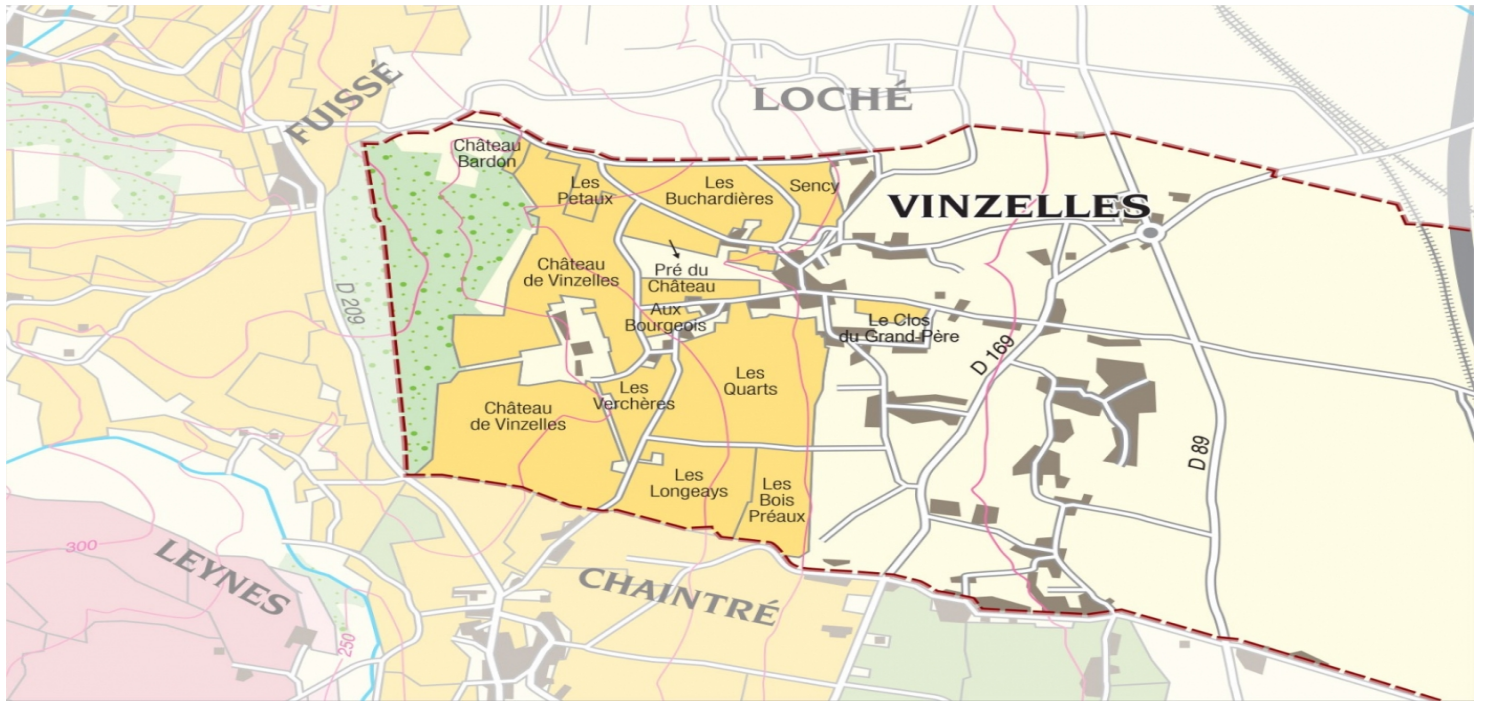
Area: 2 hectares

Altitude: 250 meters

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

Vinification & Aging: Manual harvesting, whole cluster pressing, 70% vinified and aged for 11 months in stainless steel tanks and 30% in barrels (228-liter casks).

Organic wine certified by ECOCERT and biodynamic certified by DEMETER



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