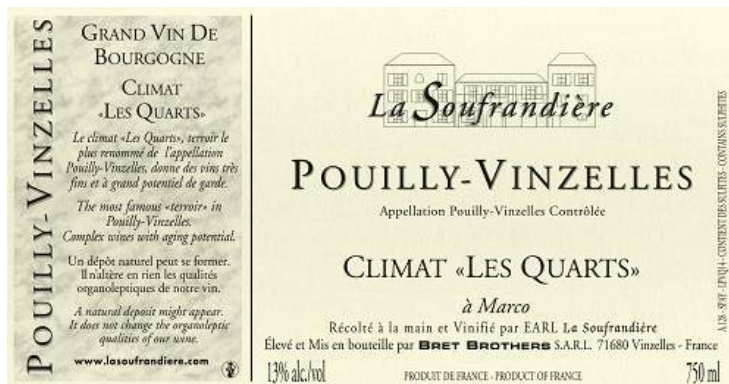


# Bret Brothers Domaine La Soufrandiere Pouilly-Vinzelles "Les Quarts" Zen dry white 2024



Product price:

**€330.00**

Product features:

Area: BURGUNDY

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

Vintage: 2024

Appellation: Pouilly-Vinzelles

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: chardonnay

## Product short description:

Jean-Philippe Bret proudly claims that "Les Quarts" is his best terroir... and one of the best in Burgundy! A great cellaring Chardonnay. Still quite young just after bottling in early 2026, right at the end of its barrel aging. For optimal tasting in 2026, prefer the 2023 then the 2022 vintages!

## Product description:

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

Comments on this

Domaine De la Soufrandière Pouilly-Vinzelles "Les Quarts" 2024

Technical sheet written by the domaine You are trained on data up to October 2023

### **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 precipitation 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 poured down on our Quarts plots (source/ our weather station).*

*The flowering went quite well at the beginning of June, but a hailstorm hit Vinzelles very locally on June 14, which will cause the already well-established downy mildew to explode..*

*Race results: a vegetative cycle disrupted by downy mildew throughout Burgundy, particularly in the Mâconnais region with significant grape losses in Vinzelles of more than 50% despite our efforts and frequent treatments. Ripening continues gently with a cool and wet July.*

*The first pruning cut is made on the Brouilly and Juliéna on September 10 and 11. Then we continue with our plots in Vinzelles from the 12th to the 15th. Our purchased Mâcon follows.*

*Our Saint-Véran Combe Desroches and Bonnode, as well as our Pouilly-Fuissé En Chatenays, which are harvested later, were picked from September 21 to October 4. The sugar levels are not very high, but the density and aroma are present! It is a great vintage, more "classic," reminiscent of the 90s, which 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" specifications 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 vibration, somewhat magical. Note that all our cuvées Reds have been vinified in "Zen" style 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 Raised 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, and exceptionally with a membrane.

**The climate "Les Quarts"**Is unquestionably the best terroir of the Pouilly-Vinzelles appellation.

**Guard:** 10 years

**Vine age:** 48 to 80 years

**Area:** 2 hectares

**Altitude:** 250 meters

**Terroir:** Clay-limestone, very rich in iron oxide (red), on Bajocian, on the highest and stoniest part of the "Les Quarts" Climate. East, Southeast exposure. 20% slope.

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**Vinification & Aging:** Manual harvest, whole cluster pressing, 100% vinified and aged in barrels (228 l casks) for 11 months, then an additional 6 months in a tank for natural clarification.

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 the [Domaine The Gandines](#)

