

Bret Brothers Mâcon-Igé "Les Vernayes" dry white 2024



Product price:

€138.00

Product features:

Area: BURGUNDY

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

Vintage: 2024

Appellation: Mâcon-Igé

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: chardonnay

Product short description:

One of the entry-level wines from the domaine, a lovely Mâcon Villages made from organic chardonnays located in Igé. Organic chardonnays situated in Igé. A bit too young just after bottling in early 2026, right at the end of its aging in barrels. For optimal tasting in 2026, prefer the 2023 or 2022 vintages!

Product description:

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

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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 Juliéнас 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!! ;-)

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

Fruit wine, pleasure !

Our Mâcon-Igé comes from the eponymous village, located in this long clay-limestone valley, starting in the south at La Roche-Vineuse and ending in the north at Cruzille, having passed through the villages of Verzé, Igé, Azé, and Bissy-La Mâconnaise.

Terroir: Beautiful plot located on a 20% slope, facing east towards Mont Blanc (often visible). Very nice soil, very calcareous.

Vinification & Aging: Manual harvest, whole cluster pressing, indigenous yeasts, 20% vinified and aged in barrels (228-liter casks) for 11 months. 80% in stainless steel tanks. Only sulfite additive: 50mg/l added.

Guard: 3 years

Vine age: 20 to 30 years

Altitude: 280 meters

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](#)