

BRET BROTHERS

Jean-Philippe, Jean-Guillaume & Marc-Antoine BRET

*Great White Wines from Southern Burgundy
Great Reds Wines from the Beaujolais and its Crus*

&

Domaine La Soufrandière



« Exceptional grapes for exceptional wines »

Happy Wines ;-)

Vintage 2022



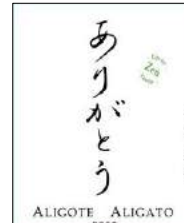
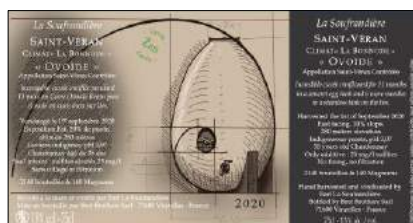
*Sparkles of flowers drawn by Charlotte
To illustrate our Pétillant Naturel "Bret Nat"*

BRET BROTHERS - La Soufrandière

125 rue Aux Bourgeois - 71680 Vinzelles - France

Tél : (+ 33) 03 85 35 67 72 - E-Mail : contact@bretbrothers.com

www.bretbrothers.com



Domaine La Soufrandière

La Soufrandière is our family's estate, purchased in 1947 by our paternal grandparents. In 2000, we officially took over La Soufrandière and its 4.5 hectares of Pouilly Vinzelles planted on the best, east/southeast-facing clay-limestone slope in the village. Then, in 2004, our maternal grandfather entrusted us with the one-hectare Clos in Mâcon-Vinzelles. Since 2016, we were lucky enough to acquire 5 hectares of organically farmed vines: 3.5 hectares in Saint-Véran, 1.2 hectares in Pouilly Fuissé, and 0.5 hectares of Bourgogne Aligoté.

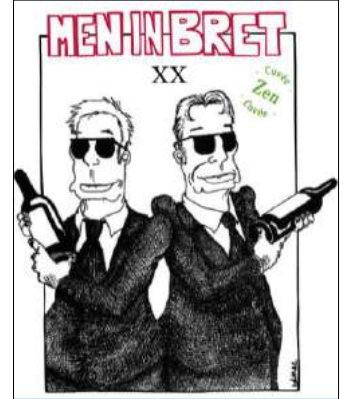
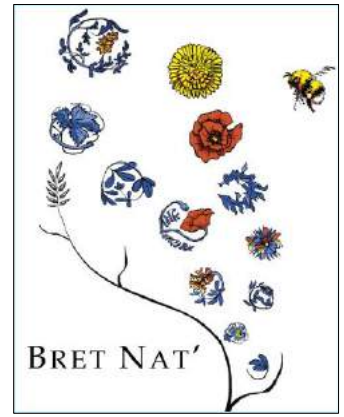
We decided to work Organically and Biodynamically from the start. As we see it, an agriculture respecting the Living environment is the only way to produce wines with exceptional balance, that vibrate with energy and reveal their terroir. Maintaining balance between the Soil and Vine allows us to produce small berries that are balanced and rich in phenolics and organic acids that are essential to optimal grape ripening. The grapes are harvested by hand in small cases, then crushed, pressed and vinified in 10 to 25-year old barrels, or in concrete or stainless steel tanks, with the indigenous yeasts naturally present on the grape skins. The ageing period varies from 11 to 18 months depending on the cuvée. *Jean-Philippe & Jean-Guillaume BRET*

La Soufrandière is located in Vinzelles, in **Southern Burgundy**
1st vintage vinified by J-Phi & J-Gui at La Soufrandière: **2000**
11.5 ha of Chardonnay: Mâcon-Vinzelles, Pouilly-Vinzelles, Saint-Véran and Pouilly-Fuissé,
and 0.50 ha of Bourgogne Aligoté - Annual average production: **60,000 bottles**
Vineyards plowed since 2000 (1.7 ha plowed by horse since 2017)

2022: Sun, heat, storms and grapes

Hot and early vintages have become the norm. Winter 2022 was mostly mild, with a hot and dry spring to follow. We avoided spring frost this year, in contrast to 2021. What a relief! Flowering occurred with perfect conditions and finished early, at the end of May. We knew at this point that harvest would be early again. In June, storms wiped out all of France, and the Mâconnais and Beaujolais in particular, sometimes with significant hail. Again, we were spared. There were record hot temperatures in July and August, a real heat wave. Lots of vines in our region suffered, but it was clear that vineyards that were not chemically de-weeded and that had real organic life in the soil resisted much better to these extreme conditions. Our friends and neighbors who work organically noticed the same thing. Just before harvest, the vines worked organically were balanced, the foliage was beautiful, the grapes were magnificent and abundant. We've observed this resistance to climate change in our parcels for several years now. We started harvest on August 22nd with our Beaujolais plots and then moved on to the whites, finishing on September 6th. Even though the grapes were beautiful, we were wary that the hot vintage would lead to potentially difficult vinifications. Thus, we took particular care in monitoring our wines this year, barrel by barrel. We pampered them. And we love the results! 2022 is pure pleasure. Cheers!





BRET BROTHERS

We created **Bret Brothers** in early August 2001 with the aim of making **great terroir-driven wines**, primarily from **Southern Burgundy**. We expanded the lineup to include the great Beaujolais Crus in 2013.

We strictly adhere to a number of rigorous standards: we select **micro-plots** of **old vines** **farmed by passionate growers** on specific terroirs; we buy only grapes that are still on the vine; we **hand-pick** the grapes ourselves; we vinify exclusively with indigenous yeasts; we cellar, age, and bottle the wine ourselves. We give the same care and passion to these grapes as for the grapes coming from our Domaine *La Soufrandière*.

Since the 2022 vintage, 100% of our purchased grapes are certified Organic by Ecocert.

Great Mâconnais white wines (Southern Burgundy) and Beaujolais Village and Crus 1 Wine = 1 Parcel = 1 Grower (except for the Mâcon-Villages 'Terroirs du Mâconnais')

Selection of mostly **old vines** (at least 40 years old)

100% chardonnay, 100% gamay

Hand-harvesting by the BRET BROTHERS' team

Total of 13 'micro-cuvées' (from 900 to 6,000 bottles per wine)

Annual production: 40 to 50,000 bottles

100% indigenous yeasts for alcoholic fermentation

Most of the wines are vinified and aged in **Burgundian barrels** (aged 10 to 25 years old)



Photo captions, pages 2 and 3:

Chardonnay flowering at the end of June 2015 in Les Quarts, golden 2015 grapes in 'Longeays,' a vine during bud break in Spring (F. Leduc), La Soufrandière before 1947, le 'Clos de Grand-Père' in the morning sunlight, from left to right – Jean-Guillaume, Jean-Philippe and Marc-Antoine, La Soufrandière seen from afar (F. Leduc), ageing in 19-hectoliter concrete egg for some of our whites, our underground barrel cellar (F. Leduc).





2022: pure pleasure, with energy and balance

We are delighted and pleasantly surprised by the quality and freshness of 2022, despite the interminable summer heat we experienced. In recent years, extremely hot vintages are becoming the norm, unfortunately. Our vines have resisted and adapted so far. It's worth saying that we have been working our vineyards for over 20 years now with the goal of maintaining soils that are alive. The result is that the vines persevere despite more and more aggressive temperatures and sunlight. Practically speaking, our plowing is minimal and targeted, we respect the organic life of our soils, we plant varied cover crops to capture CO2 and nitrogen from the atmosphere and redistribute them in the soils, and we maintain a high canopy to provide shade. We take the same attention to detail in the cellar. During vinification, we aim to maintain as much freshness, balance and vibration in the wines as possible, all while using very little to no sulfur. The vine is a Mediterranean plant, strong, and very receptive to the care we give it. The vine adapts more easily to climate change than many other plants, even ones that are indigenous like the oak trees which are beginning to dry out, or the spruce trees in the Jura and Alps which are dying. Climate urgency is here! For 24 years now, we've been defending agriculture that respects the environment and we have never questioned our decision to work organically and biodynamically. Happy wines ;-)

Our "Zen" Cuvées. No fining or filtering, depending on the cuvée

Since 2016, we produce several cuvées that are vinified without sulfur, which we call "Zen". For these wines, we add only 10 to 20 mg/l of sulfur before bottling, as opposed to our classic wines that have between 20 and 50 mg/l (which is already very low. Demeter allows for 90 mg/l of total SO2 for dry white wines, organic certification allows for 150 mg/l, and non-certified wines may have up to 210 mg/l). Our "Zen" cuvées are, thus, more open, vibrant, almost magical. All of our red wines are vinified as "Zen" since 2019. **These wines should, thus, be stored at 15°C maximum.** All of our Zen cuvées (red, white and Pet Nat), as well as all of the wines that we age in our cellar for 17 months (available in early 2024) are neither fined nor filtered, as it has been the case since the 2010 vintage. The others go through a light earth filtration.

Our Wines from Domaine La Soufrandière :

BOURGOGNE ALIGOTE CUVÉE « ALIGATO » *La Soufrandière* 2022 « Zen » :  


"The other white Burgundy," from vines acquired in 2016. This is a micro-production of Aligoté from east-facing vines, at the foot of the Roche de Vergisson. **We love 2022 !**

MACON-VINZELLES « LE CLOS DE GRAND-PERE » *La Soufrandière* 2022 :  



The younger brother of our Pouilly-Vinzelles, our MÂCON-VINZELLES "LE CLOS DE GRAND PÈRE" comes from a plot belonging to our maternal grandfather, who inherited it from his own maternal grandfather! The vines, 60 years old on average, are located on a hard limestone terrace, which is believed to be an old Roman path, on the lower part of the slope in Pouilly-Vinzelles. **2022, full of fruit, concentrated, very balanced !**

SAINT-VERAN CUVÉE « LA COMBE DES ROCHES » *La Soufrandière* 2022 :  

We acquired this beautiful parcel of about 1.5 hectares in 2016. Located at the foot of the Roche de Vergisson, on the north-facing hillside of a stunning valley, its soils of marl and clay are ideal for Chardonnay. The grapes achieve lovely ripeness despite this cooler terroir. A terroir of the future. **2022, a favorite !**

SAINT-VERAN CLIMAT « LA BONNODE » *La Soufrandière* 2022 AND CUVÉE « Zen » :  

Neighboring "Combe Des Roches," "La Bonnode" is a superb parcel of 1.88 hectares altogether, facing east at the foot of the Roche de Vergisson. The vines are mostly bordered by old brush: a sheltered, isolated situation that allows us to biodynamically cultivate the vines with ease. Working in this parcel, we can see across the Saône Valley all the way to the Mont Blanc in the distance to the east. **2022: we find again the richness, density and a great vibrancy ! Favorite !**

SAINT-VERAN CLIMAT « LA BONNODE » CUVÉE « OVOÏDE » *La Soufrandière* 2022 « Zen » :  

Another version of our Saint-Véran La Bonnode. The juice ferments naturally in a cement ovoid tank (19hl) for one year, with no added sulfur. In August, the wine is racked to stainless steel tank for a final ageing period on fine lees. Bottled with no filtration. A pure, magnificent, ethereal wine. One rediscovers Chardonnay in a new light. **2020 : a straight and taut wine with a long finish ! A favorite !**

« LA CARBONNODE » VIN DE FRANCE *La Soufrandière* 2022 « Zen » :  

The Carbonnode is the result of a **Carbonic** maceration on La Bonnode. This is a truly unique cuvée, made with a whole cluster fermentation on our Chardonnay grapes. After an 8 to 10-day maceration in a closed tank, the grapes were pressed, and fermentation finished in three 300-liter barrels. With a slightly orange tint, a zesty and expressive nose, it's an enticing, outside-the-box kind of wine. An exercise in changing the world while sharing a bottle amongst friends ;-)
2022, unique expression.

Available early 2024

Available early 2024

Available early 2024

Available early 2024
Available early 2024

POUILLY-FUISSE 1^{ER} CRU « AU VIGNERAIS » *La Soufrandière* 2022 :



Our parcel of about 0.50 ha is on the southern hillside of the Roche de Solutré, at about 300 meters' altitude. The view is magnificent and the clay-limestone soils are particularly red here. These small grapes allow us to extract the full potential of this terroir, which is classed as 1er Cru. **2022 : a great Pouilly-Fuissé.**

POUILLY-FUISSE CLIMAT « EN CHATENAY » *La Soufrandière* 2022 « Zen » :



In a magnificent valley at the foot of the Roche de Vergisson, this old vine, mainly east-facing parcel of Chardonnay produces perfectly balanced grapes. Tension and purity derive from these Jurassic red soils and define this great wine. **2022: a great and long-lasting wine, structured and mineral. Another favorite !**

POUILLY-VINZELLES *La Soufrandière* 2022 AND CUVÉE « Zen » :



The AOP Pouilly-Vinzelles is only 50 ha in comparison to the neighboring AOP Pouilly-Fuissé, with its 750 ha. But doesn't this narrower limitation signify a rarer and even more unique terroir? This great white Burgundy expresses the full potential of Chardonnay from the Southern Mâconnais. Our wine is a blend of our "younger vines" (35 to 50 years old) in "Les Quarts." The vines have a magnificent southeastern exposure, located at the middle of the clay and limestone' slopes. The soils are carefully plowed and vineyard work is carried out manually to avoid compacting the soil, which thus thrives naturally. The word "Terroir" takes on its full meaning here! **2022 is gourmand, elegant, charming and restrained. The 2 versions, "Classic" and "Zen" are favorites !**

POUILLY-VINZELLES CLIMAT « LES LONGEAYS » *La Soufrandière* 2022:



«LES LONGEAYS» is one of the three most distinct climats in the appellation. Like in "Les Quarts", the vines in "Les Longeays" face south east and are located at mid-slope, but the clay soils, rich in oxidized iron and manganese, are deeper here. This characteristic explains the vineyard's tendency to ripen early, year after year. **Fresh and straight, we love them !**

POUILLY-VINZELLES CLIMAT « LES QUARTS » *La Soufrandière* 2022 AND CUVÉE « Zen » :



Walk, listen, smell. You are in the middle of the plowed *La Soufrandière* vineyard of Pouilly-Vinzelles Climat "Les Quarts," on a terroir that we think is one of the best in Burgundy. Maybe we're biased by our endless love for it, or maybe it's because we just know it deeply. The pinnacle, an old shelter with a roof covered in varnished tiles, stands like a guardian. The earth here is soft, aerated, perfumed. It is alive. The soul of the terroir is undeniably present. With an almost magical exposure at the top of a southeast-facing slope, our oldest Chardonnay vines (45 to 80 years old) are rooted in an active limestone and clay soil (Bajocian, rich with siliceous crystals), giving birth to powerful, age-worthy wines. The nose is citrusy and mineral, and the balanced palate shows complexity and a long finish. As vintages go by, the terroir remains; it's up to us to preserve it! **2022: a great white Burgundy wine ! Classic and Zen cuvées are both ABSOLUTE favorites !**

POUILLY-VINZELLES CLIMAT « LES QUARTS » *Cuvée Millerandée La Soufrandière* 2022 :



Some advise us to replant these vines: "they are deteriorating! You must replant with new clones!" That would be a sacrilege, a crime against biodiversity. From the beginning, we decided to vinify this part of "Les Quarts" separately to showcase its 80+ year-old vines. Since 2000, thanks to a return of biological activity in the soils, these vines rediscovered their energy and strength. They always produce small grapes that we call "Millerandés": highly concentrated berries that give a richer version of Quarts, with no residual sugar. **In 2022, Our Grand Cru. Another favorite !**

X-TASTE 2012 « STYLE OXYDATIF » VIN DE FRANCE *La Soufrandière* :

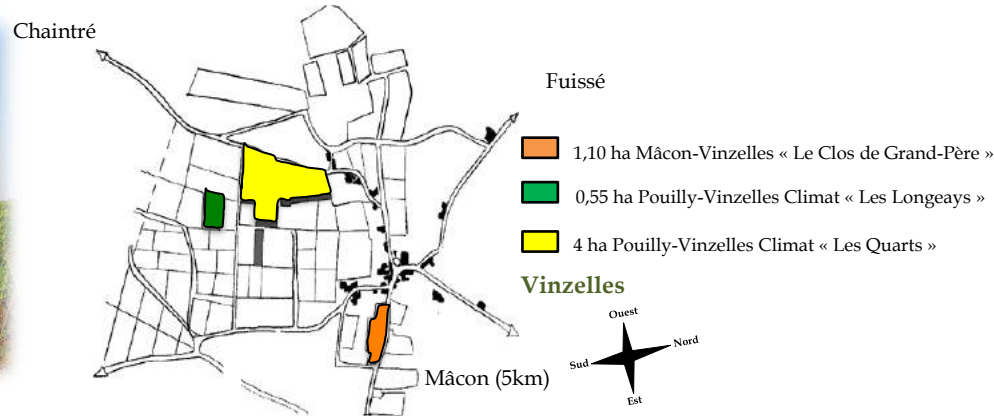


We are releasing our collectable micro-cuvées. X-taste 2012 was made from grapes harvested in late October 2012, pressed in a vertical wooden press (Marmonier brand), with a one-barrel capacity. The juice fermented for over 2 years and then remained in one 228-liter barrel for 10 years!! The result is a dry wine, in an oxidative style that rivals that of our friends in the Jura ☺ Marvelous with an aged Comté. **We love it!**

X-TASTE 2017 « LIQUEUREUX » VIN DE FRANCE *La Soufrandière* :



A magnificent cuvée coming from our most beautiful parcels of Saint Véran Climat "La Bonnode" in 2017, where a few rows were left to ripen further in order to obtain concentrated, botrytised grapes (with noble rot), harvested in early November. Like all of our X-Taste cuvées, the grapes were pressed for 8 hours in a Marmonier press, and the fermentation continued over 3 to 5 years. Bottled without filtration. Explosive quince and dried fig notes. **We love it!**



THE 'BRET BROTHERS' RED BEAUJOLAIS WINES :

MEN IN BRET XXI VIN DE FRANCE « Zen » :

An atypical cuvée, made with grapes from 4 different villages in the B...In 2022, this cuvée is the blend of the wine at the bottoms of all our barrels of red, troubled by lees, but resulting in a beautiful wine once blended and left to settle. **2022: full of fruit, and free in style.**

BEAUJOLAIS-LANTIGNIE « GLOU DES BRET » 2022 « Zen » :

The village of Lantignié lies next door to the Beaujolais Cru of Régnié. Its pink granite and blue sandstone soils reflect the mountainous nature of the village. With 100% whole cluster vinification, our Lantignié planted on pink granite is now the "Glou de Bret" as of 2020. It was vinified using our "Zen" method. **2022: refreshing but not lacking body.**

BROUILLY 2022 « Zen » :

This is the Beaujolais' southernmost Cru. The only red wine that we completely de-stemmed, though it remains a "Zen" cuvée (meaning there is no added sulfur at vinification). **2022, Favorite !**

JULIENAS CLIMAT « LA BOTTIERE » 2022 « Zen » :

Juliéna is one of the northernmost Crus of the Beaujolais. Bottière is a beautiful terroir! This is a throwback to classic Beaujolais from another era. Fermented with 100% whole clusters, carbonic fermentation, and a slow press. The sugars finished in Burgundian barrel. An illuminated, bright wine, with delicate aromas that invite one to taste its nectar. **2022, it's vinous ! Favorite !**

FLEURIE CLIMAT « PONCIÉ » 2022 « Zen » :

We are thrilled to showcase this great terroir from the top of the slope in Fleurie. Planted on pink granites in the lieu-dit "Poncié," the vines face southwest and produce beautiful, small grapes. After a "Zen," 10-day carbonic maceration, the wine continues to ferment and age in 11-year-old barrels. A racy wine, with subtle notes of licorice. **2022 : violets and licorice, to be stored for a while. A favorite!**

SAINT-AMOUR CLIMAT « COTE DE BESSET » 2022 « Zen » :

Our newest cuvée. So delicious! The parcels are located on the northeastern hillside, partially steep and partially gently sloped. The blue sandstone soils can result in powerful wines, but we prefer a softer vinification in order to preserve a more delicate expression. Maceration lasts 8 days, with whole cluster fermentation, and aging in older barrels. **2022: light in color, explosive aromatics! We love it! An immediate favorite!**

NOS GRANDS VINS BLANCS DU MACONNAIS BRET BROTHERS

« BRET NAT » VIN PETILLANT « NATUREL » 2022 :

First produced in 2020, this cuvée is a Pet Nat made from our Chardonnay parcels. Vinification is simple. It starts the same as for our other white wines (hand harvesting, light crushing of whole clusters, pressing, indigenous yeast fermentation). Then the wine is bottled while it's still fermenting, finishing in bottle. The carbonic gas is trapped in the bottle and provides the bubbles. When fermentation is finished, the bottles are hand-riddled and disgorged to get rid of the yeast sediment. However, there can be some remaining turbidity, all of which contributes to the uniqueness of this cuvée. **2022: fruits, balance and delicate bubbles, another favorite!**

MACON-VILLAGES CUVÉE « TERROIRS DU MACONNAIS » 2022 :

This is our only blended cuvée, including grapes from the great terroirs of Mâcon-Villages, Saint-Véran and the Pouillys. But do not be misled: this is an excellent wine, with quality far beyond your basic entry-level! It is ideal with goat cheese from the Mâconnais! **Rich, balance and immediate in 2022 !**

MÂCON-CHARDONNAY 2022:

The elder citizens of Chardonnay, near Tournus, will tell you that their village provided the name for the famous Burgundian varietal. All that is certain is that the word "Chardonnay" comes from the Latin "Cardus" which means "thistle:" spikey plants that grow particularly well on limestone soils. And Chardonnay is a village with excellent limestone soils. While usually vinified and aged in tank, the 2022 was in older barrels. The explosive bouquet of this stunning wine is guided by the natural energy of the terroir. **2022, good and easy to drink.**

MÂCON-IGÉ CLIMAT « LES VERNAYES » 2022 :

This new cuvée comes from the village of Igé, located in a long valley of clay-limestone soils that extends from La Roche Vineuse in the South to Cruzille in the North, passing through the villages of Verzé, Igé, Azé and Bissy-La Mâconnaise along the way. This beautiful parcel is located on a moderate slope (20% incline), facing East with the Mont Blanc often visible in the distance. It's a pleasant, fruit-forward wine, mostly vinified in tank. **A very pretty wine, straight and fruity in 2022.**

MÂCON-CHARDONNAY CLIMAT « LES CRAYS » 2022 :

What a gorgeous terroir in the hamlet of Champvent, just next door to Chardonnay. The name itself conveys minerality. White limestone rocks lay scattered throughout the clay soil of this parcel, exposed due west. Vinified entirely in barrels in 2022, this magnificent wine combines pure deliciousness with a great limestone minerality. **2022 dense, fruity and racy. A favorite once again this year !**

Available early 2024

POUILLY-FUISSE CUVÉE « TERRES DE VERGISSON » 2022 :

This cuvée comes from the most mineral terroir in the appellation. Let yourself be guided by the mineral tension and vibrancy of the wine, which seems to ricochet throughout the rocky circle of land between the Roches de Solutré and Vergisson ;-). 100% of this cuvée comes from the magnificent northern slope of the Roche de Solutré, even if it is officially within the commune of Vergisson. **2022, as great as always!**

POUILLY-FUISSE CLIMAT « EN CAREMENTRANT » 2022 « Zen » :

We are delighted to bring back this great terroir of Vergisson, facing south at around 320m altitude, located just below the cliffside of La Roche de Vergisson. The relatively deep soils are composed of limestone scree, producing small, concentrated (millerandé) grapes that we absolutely love for the particularly concentrated juice they yield. This is truly an exemplary wine from Vergisson. **2022 is powerful, taut, complex and in a Zen version. A favorite!**

Domaine visits

It is our pleasure to receive you at the domaine, by appointment only, from Monday to Friday.

Before visiting, please contact us: By email: contact@bretbrothers.com or by telephone: 03.85.35.67.72

Directions: Exit A6 highway at Mâcon Sud, heading Vinzelles, 125 rue 'Aux Bourgeois' – 71680 Vinzelles – France



Meet the BRET TEAM 2023 on www.bretbrothers.com ! Happy Wines ;-)

Claire-Alix, Fanny, Quentin, Lucas, Martin and Cheyen (his dog), Victor, Guillaume, Nathalie and Pierre, etc...

History

1947: *La Soufrandière*, a historic estate in Vinzelles in the Southern Mâconnais, was bought by Jules Bret (our paternal grandfather), a professor of medicine. The surface area planted to vines made up just one hectare (2.47 acres), all in the AOC Pouilly-Vinzelles Climat "Les Quarts". The only remaining testimony to its past viticultural life was a "tinailler" (a traditional Mâconnais house used as a vat-room) complete with an old-fashioned wine press.

Jules BRET and his wife Louise (from Vinzelles) started to expand *La Soufrandière* by acquiring neighboring plots of vines, which were then worked by share-croppers. The resulting crop was vinified and commercialized by the local Cooperative (Cave Coopérative de Vinzelles).

1969: Jean-Paul BRET, the third son out of Jules and Louise Bret's four children, became manager of *La Soufrandière*. The surface area planted with vines expanded to 4.55 ha (11.11 acres): 4 ha of Pouilly-Vinzelles Climat "Les Quarts" and 0.55 ha of Pouilly-Vinzelles Climat "Les Longeays".

1998: *La Soufrandière* withdrew from the Cave Coopérative de Vinzelles as Jean-Guillaume and Jean-Philippe, two of Jean-Paul and Marie-Rose BRET's three sons, joined the domaine.

1991-2000: The Bret family's goal became to produce great Southern Burgundy wines. From 1991 to 2000, the brothers pursued studies in winemaking to achieve this dream.

2000: A year of transition and revolution, 2000 was the first vintage vinified, aged, and bottled by *La Soufrandière*. This year also marks the domaine's conversion to organic and biodynamic viticulture.

2001: The négociant label **BRET BROTHERS** was created, with the goal of buying grapes (harvested by their own team) from parcels of old vines and prestigious terroirs of the Mâconnais.

2004: *La Soufrandière* acquired the Mâcon-Vinzelles terroir "Le Clos de Grand-Père," originally belonging to their maternal grandfather.

2010: Marc-Antoine, the third brother, joined the team in November 2010.

2012: Cellar extension work was completed. An underground space of 480m² now allows for better vinifying, aging, and cellaring conditions for the Bret's prestigious Mâconnais terroirs.

2014: Tragic passing of Marc-Antoine.

2016: The domaine expands!! *La Soufrandière* acquires 5 ha of organically farmed vines: 3.5 in Saint-Véran, 1.2 ha in Pouilly-Fuissé and 0.3 ha of Aligoté. Cheers! ;-)

2017: Extension of the winery. 80 m² is added, with only natural materials -- thick brick and wood fiber. Ideal for vinifying the 5 ha acquired in 2016 and to allow for longer barrel-aging.

2018 & 2019: Purchase of 4 new vats (including 2 in concrete, typical from the Beaujolais) to vinify our reds, and 2 19hl-concrete eggs for our "Ovoïde" cuvées. Happy Wines ;-)

2020 - 2023: Pursuit of our vineyard experiments (green manures, whey treatments,..) and in vinification (Zen ageing with no or very low sulfites, carbonic maceration on white wines,...). Creation of our new natural sparkling wine, the "Bret Nat", and our Saint-Amour Climat "Côte de Besset" ! Happy Wines ;-)

Experience and qualifications



Jean-Guillaume (1975)

BTS in Viticulture and Enology (Avize)

Assistant winemaker for 18 months at Newton winery in California, internships at Verget and Château Lagardine

Jean-Philippe (1974)

BTS in Viticulture and Enology (Davayé)

Engineering and Enological studies in Dijon

Internships at Domaine des Comtes Lafon, Verget, and Ridge/Lytton Springs in California

Jean-Guillaume on the left, Jean-Philippe on the right

Picture by Jon Wyand

Find Our Wines

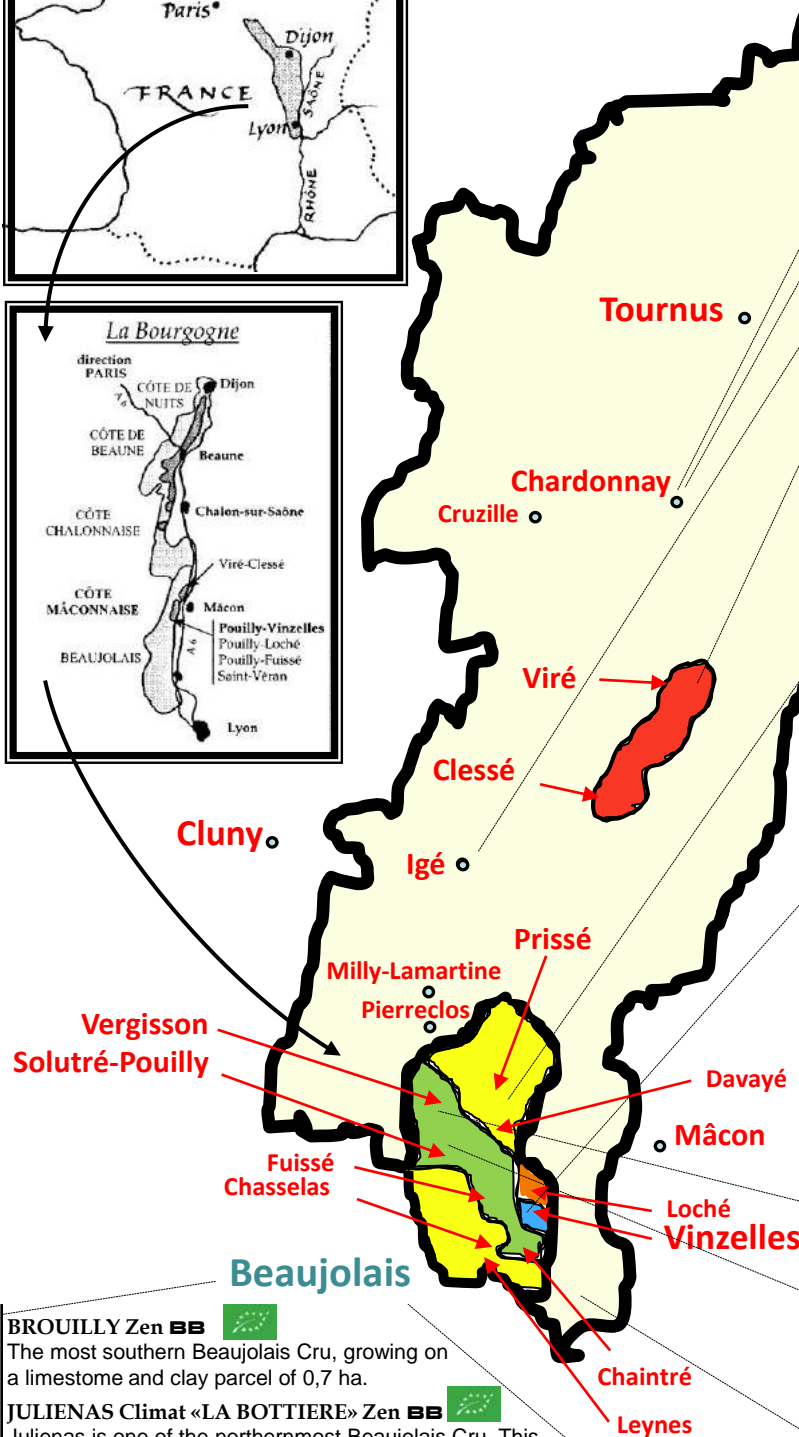
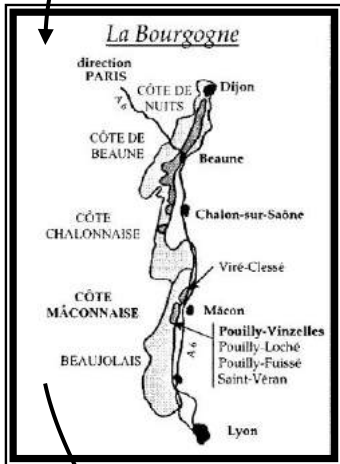
BRET BROTHERS & La Soufrandière

LOCATE OUR WINES FROM BEAUJOLAIS



December 2023

Discover our map from the Beaujolais on our website !



MÂCON-CHARDONNAY BB

Great terroir made of white limestone. A wine of character.

MÂCON-CHARDONNAY Climat « LES CRAYS » BB

One of the best terroir of Chardonnay Village. Very active limestone and West - facing.

MÂCON-IGE Climat « LES VERNAYES » BB

Great east facing 20% steep slope, clay and limestone.

VIRE-CLESSE Climat « LA VERCHERE » Zen BB

50-year-old vines North of Viré, facing East. Soil of clay and limestone. Floral and fruity.

BOURGOGNE ALIGOTE Cuvée « ALIGATO » Zen S

Great parcel, east-facing on the foot of the Roche de Vergisson.

SAINT-VERAN Cuvée « LA COMBE DESROCHES » S

Located in a small wild creek, on deep chalky-clay soil. Freshness, vibrant.

SAINT-VERAN Climat « LA BONNODE » & Ovoïde & Zen S

Great block of 2 ha east-facing, slope of 20%, bordered by wild bush. At the foot of Roche de Vergisson. Made to age.

VIN DE FRANCE Cuvée « LA CARBONNODE » Zen S

A carbonic maceration of grapes from « La Bonnode »

MÂCON-VINZELLES « LE CLOS DE GRAND-PERE » S

Old vines averaging 50 years, located at the bottom of the Pouilly-Vinzelles slope. Deep, intense fruit!

POUILLY-VINZELLES & Zen S

40 – 55 years old vines located on our “Les Quarts” and “Les Longeays”

POUILLY-VINZELLES Climat « LES LONGEAYS » S

The 45-year-old La Soufrandière vines face east and southeast, halfway up the limestone and clay slope. Each year they give a very dense and fruity wine.

POUILLY-VINZELLES Climat « LES QUARTS » & Zen S

The oldest vines of La Soufrandière, aged 50 to 85 years, facing east and southeast on the best terroir of Pouilly-Vinzelles. A magnificent clay and limestone slope with iron oxide (red clay). Minerality and complexity.

POUILLY-VINZELLES Climat « LES QUARTS » Cuvée Millerandée S

Selection of our oldest vines in “Les Quarts”, aged 85+ years.

POUILLY-FUISSE Climat « EN CHATENAY » Zen S

Beautiful parcel of 0,70, East facing on the northern face of Vergisson.

POUILLY-FUISSE Cuvée « TERRES DE VERGISSON » BB

Blend of two North-facing parcels on red clays.

POUILLY-FUISSE Climat « EN CAREMENTRANT » BB

One of Vergisson's best limestone terroirs, fully facing south with a 350-meters altitude. Selection of old vines aged 50 to 60 years.

POUILLY-FUISSE Premier Cru « AU VIGNERAIS » S

Beautiful 0,5 ha block located on the eastern face of the Roche de Solutré. Iron oxide, small grapes, great 1er cru terroir!

MÂCON-VILLAGES « TERROIRS DU MÂCONNAIS » BB

Our only blend cuvée, with grapes from Mâcon+Villages, Viré-Clessé, Saint-Véran and the Pouilly's. This is an excellent wine far from the beaten tracks of ordinary plonk !

PETILLANT NATUREL Cuvée « BRET NAT » Zen BB

A beautiful sparkling natural wine made of Chardonnay. Cheers !!

VIN DE FRANCE « MEN IN BRET » Zen BB

An atypical cuvée, a blend of Gamay grapes coming from various Beaujolais Villages and Crus.

BEAUJOLAIS-LANTIGNIE Cuvée « GLOU DES BRET » Zen BB

Lantignié is Régnié's neighbor in the Beaujolais. Our “Glou” is a Beaujolais Villages steep slopes of pink granites and blue sandstone.

NEW! SAINT-AMOUR Climat « COTE DE BESSET » Zen BB

North-east-facing, blue granites and alluvial soils on the slope, an elegant wine !

Appellations in production :

Pouilly-Fuissé (758 ha)

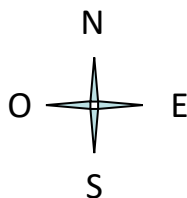
Saint-Véran (740 ha)

Pouilly-Loché (32 ha)

Pouilly-Vinzelles (50 ha)

Viré-Clessé (456 ha)

Mâcon, Mâcon-Villages, Mâcon + Name of the village (3878 ha white, 345 ha red)



0

10 km

BB : Wines BRET BROTHERS S : Wines La Soufrandière

BRET BROTHERS S.A.R.L. - La Soufrandière - 71680 Vinzelles France


Email : contact@bretbrothers.com Site web : www.bretbrothers.com


Find our Beaujolais Wines **BRET BROTHERS**


- 12 Saint-Amour
- 8 Juliéas
- 4 Chénas
- 10 Moulin-à-vent
- 7 Fleurie
- 5 Chiroubles


- 9 Morgon
- 11 Régnié
- 6 Côte de Brouilly
- 3 Brouilly
- 2 Beaujolais Villages
- 1 Beaujolais

Mâconnais
FUISSE
NEAR
MÂCON
VINZELLES


LEYNES SAINT-AMOUR Climat «COTE DE BESSET» Zen 
NEW! Northeast-facing, blue granites and alluvial soils on the slope, an elegant wine!


JULIENAS Climat «LA BOTTIERE» Zen **BB** 
Julienas is one of the northernmost Beaujolais Cru. This is made like the classic Beaujolais wines of another era.

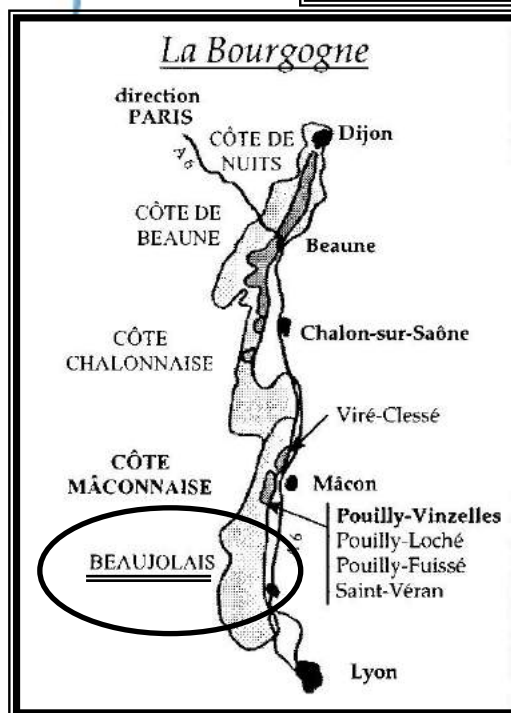
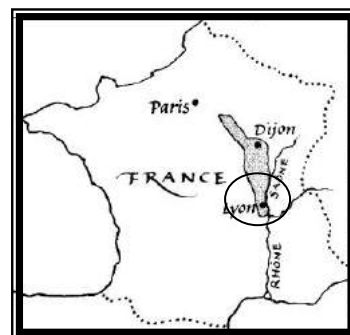
FLEURIE Climat «PONCIE» Zen 
Located on the pink granites of the "Poncié" lieu-dit, the vineyards face southeast and produce small grapes.

BEAUJOLAIS-LANTIGNIE «GLOU DES BRET» Zen 
Lantignié is Régnié's neighbor in the Beaujolais. Our "Glou" is a Beaujolais Villages steep slopes of pink granites and blue sandstone.

BEAUJEU BELLEVILLE

BROUILLY Zen **BB** 
The most southern Beaujolais Cru. It is our only red wine that is 100% destemmed

VIN DE FRANCE «MEN IN BRET» Zen 
An atypical cuvée, a blend of Gamay grapes coming from various Beaujolais Villages and Crus.



APPELLATIONS IN PRODUCTION

Beaujolais : 3630 ha (red)
300 ha (white)

Beaujolais villages : 3390 ha

Brouilly : 1200 ha

Chénas : 250 ha

Chiroubles : 315 ha

Côte de Brouilly : 310 ha

Fleurie : 840 ha

Juliéas : 575 ha

Morgon : 1090 ha

Moulin à vent : 640 ha

Régnié : 550 ha

Saint-Amour : 315 ha

TOTAL AREA: 13405 ha

