

B U R G H O U N D . C O M[®]

THE ULTIMATE BURGUNDY REFERENCE

Bret Brothers (Vinzelles)

2013	Mâcon-Chardonnay	white	(86-88)
2013	Mâcon-Cruzilles	white	(87-89)
2013	Mâcon-Uchizy – Cuvée La Martine	white	(87-90)
2013	Pouilly-Fuissé “En Carementrant”	white	(88-91)

2013	Pouilly-Fuissé “Les Chevrières”	white	88
2013	Pouilly-Fuissé “Le Clos Reyssié”	white	(89-92)
2013	Pouilly-Fuissé “Les Crays”	white	90
2013	Pouilly-Fuissé “La Roche”	white	(89-91)
2013	Pouilly-Fuissé – Terres de Vergisson	white	88
2013	Pouilly-Loché “La Colonge”	white	(88-90)
2013	Pouilly-Loché “Les Mûres”	white	88
2013	Viré-Clessé “La Verchère”	white	(89-91)
2013	Viré-Clessé “Sous les Plantes”	white	(88-91)
2013	Fleurie “La Grand Pré”	red	(87-89)

Brothers Jean-Guillaume and Jean-Philippe Bret told me that in 2013 “there was a big difference between the north and south portions of the Mâconnais. The northern sector was basically normal but in the south we had a lot of shatter during the flowering due to a steady north wind. Then circumstances were reversed because in the south we naturally have warmer temperatures and thus typically begin the harvest earlier. This was a very good thing because in 2013 the harvest was substantially later than is typical for the Mâconnais. I say this because there was a heavy rainstorm on the 5th of October and because most of the fruit in the north wasn't yet ripe, the warm temperatures and the humidity caused it all to rot within a very short period of time. We were exceptionally lucky because we started picking on the 27th of September and had 90% of our fruit in the *cuvée* by the 4th. Sugars were variable by sector but most everything came in between 12 and 13.5% in terms of potential alcohols with good but not high acidities. As to the wines the quality varies enormously depending on when they were picked and the yields. If your yields were too high your fruit didn't properly ripen and if they were correct but you picked too late they will be high in alcohol, low in acidity and exotic. As I said we were fortunate to have guessed right and while we had a few wines that we sold rather than bottle for the most part we are happy with the results.” Please see the related operation of Domaine La Soufrandière below for reviews of the domaine wines. Note that in all cases, the Bret Brothers' wines are made from manually harvested purchased grapes and not from purchased must or wine. (Becky Wasserman & Co., www.leserbet.com, Beaune, France; Verity Wines, www.veritywines.com, NY/NJ, Classified Wine & Spirits, LLC, www.classifiedwine.net, Austin, TX, Augustan Wine, www.augustanwine.com, Miramar, FL, Fine Vines, www.finevines.com, Chicago, IL, Wines Unlimited, www.winesunlimited.com, New Orleans, LA, Vineyard Road, www.vineyardroad.net, Framingham, MA, Terra Nova Wines, www.terrannovawines.com, Denver, CO, Little Guy Wine, www.littleguywine.com, Dearborn, MI; Berry Brothers & Rudd, www.bbr.com, UK).

Whites:

2013 Mâcon-Chardonnay: A slightly exotic nose speaks of white peach, apricot and pear. There is good verve and intensity to the lightly mineral-inflected medium weight flavors that possess a lovely salinity that adds a welcome hint of dryness to the acceptably complex and persistent finish. (86-88)/2016+

2013 Mâcon-Uchizy – Cuvée La Martine: A more classic nose features notes of white flowers and pear that precede energetic and delineated flavors that terminate in a lemony finish that possesses better depth and length. Note that this should drink well almost immediately yet reward a few years of patience as well. (87-90)/2016+

2013 Mâcon-Cruzilles: (from 35 to 70 year old vines). There is an interesting note of petrol to the otherwise more typical straw, pear and lemon peel nuances. The delicious and solidly intense medium weight flavors possess good salinity on the clean, balanced and dry finish that again offers average depth though very nice persistence. (87-89)/2016+

2013 Viré-Clessé “La Verchère”: Reduction knocks down the nose but there is good freshness to the textured, intense and utterly delicious middle weight flavors that terminate in a dry and complex but not really austere close. This is one of those wines of personality and verve that make you feel like drinking it. (89-91)/2017+

2013 Viré-Clessé “Sous les Plante”: Here too there is enough reduction to mask most of the nose though there is a background hint of honey in evidence. There is a lovely sense of underlying tension and fine delineation to the medium-bodied flavors that display hints of bitter lemon and minerality on the markedly dry finale. This isn't super complex but I very much like the delivery. (88-91)/2017+

2013 Pouilly-Loché “La Colonge”: A notably floral nose enjoys more breadth in the form of pear and white peach scents that exhibit a whisper of exoticism. The medium weight and succulent flavors possess both good intensity and a *souçon* of minerality before culminating in an agreeably dry finale. (88-90)/2017+

2013 Pouilly-Loché “Les Mûres”: A penetrating nose of citrus peel, pear, anise and lemongrass leads to succulent, indeed almost lush medium-bodied flavors that are generously proportioned, all wrapped in a delicious and accessible finish. This should drink well immediately. 88/2016+

2013 Pouilly-Fuissé – Terres de Vergisson: (note that this wine will probably be released under a different name as Terres de Vergisson is technically prohibited as of the 2013 vintage). A very pungent nose blends together notes of sulfur, lemon rind, pear and white peach. This is also quite succulent with solid mid-palate density to the round and delicious middle weight flavors that exhibit a trace of sweetness on the lightly mineral-driven finish that is slightly tighter. 88/2017+

2013 Pouilly-Fuissé “Le Clos Reyssié”: (from the upper portion of the vineyard; Bret noted that the sample I evaluated may not be the final *cuvée*). There is a touch of exoticism to the white and yellow orchard fruit aromas. The rich, delicious and opulent medium weight flavors possess good volume that continues onto the seductively textured, balanced and impressively long finish. This is a very forward yet focused effort. (89-92)/2017+

2013 Pouilly-Fuissé “En Carementrant”: This is really very pretty aromatically with its elegant and airy nose of floral, citrus, white peach and pear nuances. The palate impression of the plump medium-bodied flavors is also quite succulent though the acid spine is sufficient to maintain the balance on the saline, citrusy and markedly dry finish. (88-91)/2017+

2013 Pouilly-Fuissé “La Roche”: Moderate reduction flattens the nose though there is good freshness and intensity to the notably lemon-inflected and attractively concentrated flavors that possess good to very good length but only slightly above average depth, at least at present. (89-91)/2017+

2013 Pouilly-Fuissé “Les Chevières”: This is also sufficiently reduced to mask the nose and render it impossible to evaluate and as such I would strongly suggest decanting it first if you're going to try a bottle young. The middle weight flavors are textured, lush and very round where the palate is coated with dry extract, all wrapped in a clean, dry and mineral-inflected finish that lacks a bit of depth on the otherwise reasonably persistent finish. 88/2017+

2013 Pouilly-Fuissé “Les Crays”: Yet again there is enough reduction to knock down the nose so I would advise decanting the wine first if possible. The lush, rounded and opulent middle weight flavors possess notably better depth on the clean, dry and mineral-inflected finish where a touch of bitter lemon arises. This is somewhat youthfully awkward at present but the underlying material is present for it to harmonize with a few years of bottle age. 90/2018+

Red:

2013 Fleurie “Le Grand Pré”: An expressive nose of pepper, dark currant and discreet floral and earth nuances. The pepper component can also be found on the intense, succulent and very round medium weight flavors that possess solid length if only average complexity on the ever-so-slightly bitter and firmly structured finish that my predicted range assumes will dissipate with a few years of cellaring. (87-89)/2019+

Domaine La Soufrandière (Vizelles)

2013	➔ Mâcon-Vizelles "Le Clos de Grand-Père"	white	(89-91)
2013	➔ Pouilly-Vizelles	white	(89-91)
2013	➔ Pouilly-Vizelles Cuvée Millerandée	white	(91-93)
2013	➔ Pouilly-Vizelles "Les Longeays"	white	(90-92)
2013	➔ Pouilly-Vizelles "Les Quarts"	white	(90-93)
2013	Beaujolais – Leynes Bien-Venu	red	(86-88)
2013	Morgon "Les Charmes"	red	(85-88?)

Please see the section on the Bret Brothers above for their comments on the 2013 vintage. (Becky Wasserman & Co., www.leserbet.com, Beaune, France; Verity Wines, www.veritywines.com, NY/NJ, Classified Wine & Spirits, LLC, www.classifiedwine.net, Austin, TX, Augustan Wine, www.augustanwine.com, Miramar, FL, Fine Vines, www.finevines.com, Chicago, IL, Wines Unlimited, www.winesunlimited.com, New Orleans, LA, Vineyard Road, www.vineyardroad.net, Framingham, MA, Terra Nova Wines, www.terranovawines.com, Denver, CO, Little Guy Wine, www.littleguywine.com, Dearborn, MI; Berry Brothers & Rudd, www.bbr.com, UK).

Whites:

2013 Mâcon-Vizelles "Le Clos de Grand-Père": Residual fermentation aromas mask the fruit though there is fine intensity and a lovely sense of freshness to the energetic middle weight flavors that possess a clean, dry and focused finish. This is an extremely pretty effort that boxes well above its weight. (89-91)/2016+

2013 Pouilly-Vizelles: A restrained nose is presently dominated by mineral reduction and soft pear scents that introduce attractively textured, intense and overtly mineral-inflected medium-bodied flavors that possess a lovely mouth feel before culminating in a saline, complex and well-balanced finish. This also is very good for its level and worth a look. (89-91)/2017+

2013 Pouilly-Vizelles "Les Longeays": There is a mild but not invisible touch of exoticism to the fresh aromas of citrus, white peach, pear and subtle apricot nuances. Here too the medium weight flavors possess a highly seductive mouth feel along with good energy on the equally saline and mineral-inflected close. While the exotic character isn't typical this is still very well made. (90-92)/2018+

2013 Pouilly-Vizelles "Les Quarts": (from vines between 40 and 65 years of age). Strong reduction flattens the fruit. There is fine intensity and verve to the markedly mineral-driven flavors that possess excellent size, weight and mid-palate concentration, all wrapped in a bone dry and almost painfully intense finish that displays plenty of citrus character. Note that this will require a few years in the cellar to harmonize but it should be very impressive in time. (90-93)/2019+

2013 Pouilly-Vizelles Cuvée Millerandée: (made exclusively from shot berries). Like the Les Quarts the nose is quite strongly reduced. As one would expect this is similar but even more concentrated with plenty of palate coating dry extract present to buffer the firm acid spine that shapes the hugely long finish where notes of minerality and bitter lemon arise. This is also mildly awkward today and will need time in the cellar to come together but it should be excellent. (91-93)/2020+

Reds:

2013 Beaujolais – Leynes Bien-Venu: Reduction flattens the nose and renders it difficult to assess. Otherwise there is good richness to the delicious to the punchy middle weight flavors that display a hint of finishing bitterness. (86-88)/2017+

2013 Morgon "Les Charmes": Reduction masks the fruit and is sufficiently strong to extend to the palate where the lighter middle weight flavors also display a touch of backend bitterness. This may come together but it is extremely awkward and frankly hard to judge today. (85-88?)/2017+