




Domaine La Soufrandière/Bret Brothers (Vinzelles)

- 2009 Mâcon-Cruzilles white (87-89)
2009 Mâcon-Cruzilles "Clos des Vignes du Maynes" white (86-89)
2009 Mâcon-Uchizy "La Martine" white (86-88)
2009 Pouilly-Fuissé "Carentrant" white (89-91)
2009  Pouilly-Fuissé "La Roche" white (89-92)
2009 Pouilly-Fuissé Terres de Fuissé white (88-91)
2009 Pouilly-Loché "La Colonge" white (87-89)
2009 Pouilly-Loché "Les Mures" white (88-91)
2009 Pouilly-Vinzelles** white (86-89)
2009 Pouilly-Vinzelles "Les Longeays"*** white (89-91)
2009  Pouilly-Vinzelles "Les Quarts"*** white (90-92)
2009  Pouilly-Vinzelles "Les Quarts" Cuvée Millerandée*** white (90-93)
2009 St. Véran "En Combe" white (87-89)
2009 St. Véran "La Côte Rôtie" white (87-89)
2009 Viré-Clessé "Sous les Plantes" white (87-90)
2009 Viré-Clessé "La Verchère" white (87-89)

**Domaine wine

Brothers Jean-Guillaume and Jean-Philippe Bret told me that 2009 was a "deceptive harvest. We began picking on the 2nd of September and continued until the 14th. The fruit we collected was extremely clean but we had high sugars and low acids due to the extremely hot August. As the wines were going through their malos, they didn't seem all that well balanced and frankly, we were pretty pessimistic about the overall quality. However, and thankfully, as the wines have continued through their *élevage*, they have freshened and seem much lighter on their feet. While we're not arguing that 2009 is a great vintage because it simply isn't, it is pleasant. The wines will be ideal for restaurants and for consumers who are looking for immediate pleasure as we doubt that it will be a vintage for long keeping." You have to admire that kind of candor and while I am in general agreement with the brothers' assessment, I think the wines are a bit better than they are suggesting. Note that the *négociant* side of this operation is called Bret Brothers and I have divided the reviews below between Domaine La Soufrandière and Bret Brothers. Note further that in all cases, the Bret Brothers' wines are made from manually harvested purchased grapes and not from purchased must or wine.

La Soufrandière:

2009 Pouilly-Vinzelles: A ripe nose of white orchard fruit, lemon and acacia blossom merges into round, rich and attractively fresh middle weight flavors that possess good extract if only average complexity and length. (86-89)/2012+

2009 Pouilly-Vinzelles “Les Quarts”: (from vines between 40 and 65 years of age). A slightly fresher nose that is admirably pure and airy features notes of lemon-lime, pear and dried flowers while complementing the solidly rich and mineral-driven medium-bodied flavors that possess excellent dry extract levels plus fine balance and length. Lovely. (90-92)/2013+

2009 Pouilly-Vinzelles “Les Longeays”: Strong oxidative notes block the nose though the rich, minerally and delicious flavors possess fine depth and intensity on the attractively long finish. My score assumes that this oxidative phase will pass and be cleaned-up, which given the performance of the rest of the range seems a reasonable assumption. (89-91)/2013+

2009 Pouilly-Vinzelles “Les Quarts” Cuvée Millerandée: (*millerandage* is a condition where there are many small berries mixed with normal size berries; these small berries are highly prized because they are rich in sugar and add concentration to the must because of a very high ratio of dry extract to liquid. They are also known as shot berries.). This is riper still with strong citrus and yellow orchard fruit aromas that give way to impressively concentrated and broad-scaled flavors brimming with dry extract that both coats and stains the palate on the balanced, deep and persistent finish. (90-93)/2013+

Bret Brothers:

2009 Mâcon-Uchizy “La Martine”: A lemon and white flower suffused nose leads to nicely rich and concentrated flavors that possess plenty of mouth coating extract and fine energy and freshness on the moderately lingering finish. This is pleasant and straightforward if not especially complex. (86-88)/2012+

2009 Mâcon-Cruzilles: (from 35 to 70 year old vines). Here there are residual secondary fermentation aromas that hide most of the nose. Otherwise, there is good volume to the precise and citrus-infused flavors that possess good verve and a hint of stone on the sappy and moderately long finish. (87-89)/2012+

2009 Mâcon-Cruzilles “Clos des Vignes du Maynes”: A similar nose renders it difficult to evaluate but the medium-bodied flavors possess a bit more depth but less tension and persistence, at least at this early juncture. (86-89)/2012+

2009 St. Véran “En Combe”: (from Chasselas). A ripe mix of citrus as well as yellow and white orchard fruit aromas gives way to round, supple and almost easy flavors that manage to tighten up on the sappy and balanced finish. I suspect that this is fatigued from the recent racking and will show better once in bottle. (87-89)/2012+

2009 St. Véran “La Côte Rôtie”: This is still somewhat raw aromatically from the presence of post-malo aromas. The middle weight flavors though are fresh, intense and vibrant before culminating in a vibrant, delicious and balanced finish. I like the racy character though this could use a bit more overall complexity. (87-89)/2012+

2009 Viré-Clessé “La Verchère”: A mildly exotic nose of apricot, mango and lychee nut introduces rich, round and very forward middle weight flavors that possess a bit more depth and deliver a succulent finish that possesses just enough acid support to avoid heaviness. (87-89)/2012+

2009 Viré-Clessé “Sous les Plantes”: (50 to 70 year old vines). This is more exotic still as muscat aromas mingle with dried yellow fruit aromas that precede rich, round and very generous flavors that possess an almost opulent mouth feel and finally deliver a lush but balanced and lingering finish. (87-90)/2012+

2009 Pouilly-Loché “La Colonge”: A ripe nose of honeysuckle and peach is very much in keeping with equally ripe, rich and luscious medium-bodied flavors that possess good verve and length but limited depth. (87-89)/2012+

2009 Pouilly-Loché “Les Mures”: A white orchard fruit and freshly sliced lemon nose is followed by very rich, round and forward medium-bodied flavors that possess fine depth and length. In particular I like the hint of wet stone as it adds a bit of lift to the backend. This should be good. (88-91)/2013+

2009 Pouilly-Fuissé Terres de Fuissé: A slightly more elegant nose of white flower, spiced pear and lemon-lime aromas merges into relatively rich and generous flavors that retain a good sense of cut and underlying tension on the very dry finish. Despite the better overall sense of balance compared to the Les Mures, this is presently less complex though it's possible that it will come with a year or two in bottle. (88-91)/2013+

2009 Pouilly-Fuissé “La Roche”: A very fresh and expressive nose that is quite elegant offers up notes of acacia blossom, citrus fruit and white peach. The rich and pure flavors possess a sophisticated mouth feel and the firm minerality adds lift to the moderately long and delicious finish. Worth considering. (89-92)/2013+

2009 Pouilly-Fuissé “Carementrant”: A cool, airy and appealingly fresh nose of white flowers and white orchard fruit aromas marries into rich and big-bodied flavors that possess fine volume and mid-palate concentration and while there is solid persistence, there isn't the depth I'm used to seeing in this wine, or at least there isn't yet. (89-91)/2013+