

BRET BROTHERS LA SOUFRANDIÈRE

VINZELLES

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10.95 hectares

If you produce wine by trade and your last name is Bret, using it as a company header may not seem to be the best of ideas, given the similarity to the term Brett, the *Brettanomyces* mushroom that alters the taste of wines and keeps wine-makers awake at night. That doesn't seem to bother the brothers Jean-Philippe and Jean-Guillaume Bret, who sleep soundly and go their own way, running for years a *négociant* activity under the name Bret Brothers in addition to producing wines at the family *domaine* La Soufrandière. Among the many companies that list wines produced on their own and wines made from purchased grapes, the Bret Brothers seem to have an edge. They surprised us positively with a very high and homogeneous quality level in the "*haute couture*" segment, inspired by a sort of "he who loves us, follows us" strategy behind the *négociant* wines. From the last harvest, in fact, they bought only grapes certified as organic or in the process of conversion. La Soufrandière vineyards were certified as organic in 2000 and have been biodynamic since 2006. The estate vineyards take in parcels of the historic core of four hectares in the prestigious *climat* Les Quarts, surrounding the winery at Vinzelles, as well as important acquisitions in the *appellations* of Saint-Véran and Pouilly-Fuissé, which bring the total to more than ten hectares, almost entirely dedicated to whites. Paradoxically, surpassing the fateful quota of 100,000 bottles a year seems to have actually improved the quality of wines, never so focused on the individual characteristics of the many different *climats*. This is due to ascertain intransigence in managing the ambitions of a winery expanded to deal with wines that are now issued under some 30 labels. Meticulous care is reflected in the vineyards, where some parcels are worked with horses. In the cellars, vinifications are precisely managed with long refinements in *pièces* that are never new.

In short: steadily improving quality at an address that offers an almost complete range of the many-faceted whites of the Mâconnais.

Mâcon Cruzille 2016

The age of the vines ranges up to eighty years on white calcareous soils in the northwestern quadrant of the Mâconnais, not far from the Clos des Vignes du Mayne of Julien Guillot. The white has the fragrance of tangerines with a generously pleasing touch on the palate.

Saint Véran Climat "En Combe" 2016

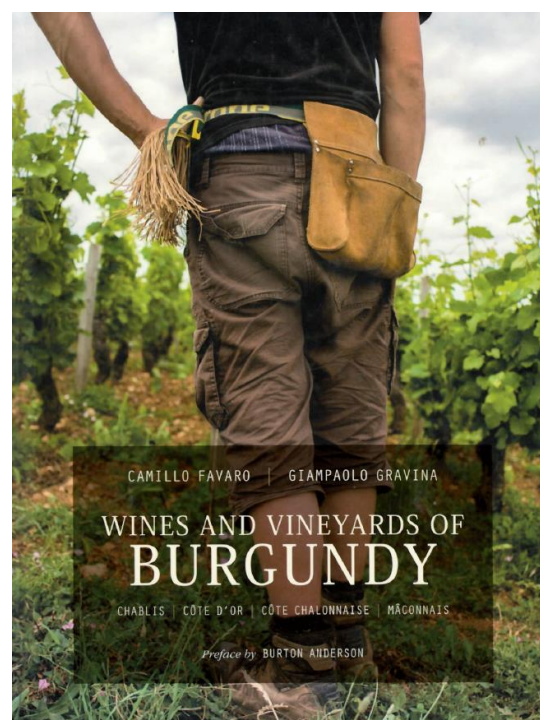
From the Chasselas area, in the southwestern area of the *appellation*, the Bret Brothers buy the grapes of a parcel of land rich in iron oxide, exposed to the south at an altitude of 350 meters. The whole cluster pressing and refining of eleven months results in white balanced in dynamics with a long salivating finish.

Pouilly-Vinzelles 2016

Selected according to the age of the vines, in this case between the thirty-five and fifty years, this label takes us back to the original core of the *domaine* in a tiny *appellation* of only fifty hectares total. Two-thirds of the final blend is vinified in stainless steel, contributing freshness to a food-friendly wine of surprising versatility.

Pouilly-Vinzelles Climat "Les Quarts" 2015

The so-called "beacon" *curée* of the *domaine* comes from the highest parcel of the *climat*, boasting eighty-year-old vines on very stony red soil webbed by ferrous veins. The 2015 version, striking for its candied lemon notes, exalts the maturity of fruit in a generous mouthful innervated by minerality.



Wines and Vineyards of Burgundy

Camillo Favaro & Giampaolo
Gravina – Novembre 2018