Bret Brothers

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

Grands Vins Blancs de la Bourgogne du Sud
Grands Vins Rouges du Beaujolais et de ses Crus

&

Domaine La Soufrandière

La Soufrandière

« Des Raisins d'Exception pour des Vins d'Exception »

Millésime 2025



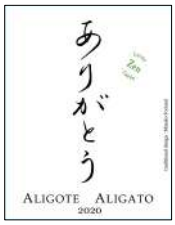
Bret Brothers - Domaine La Soufrandière -125 rue Aux Bourgeois - 71680 Vinzelles – France
Tél : (+ 33) 03 85 35 67 72 - E-Mail : contact@bretbrothers.com
www.bretbrothers.com

CONSUME IN MODERATION - ALCOHOL ABUSE IS DANGEROUS TO YOUR HEALTH

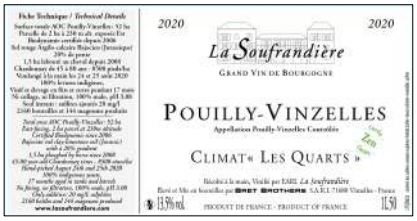
Conception Jean-Philippe, Jean-Guillaume BRET

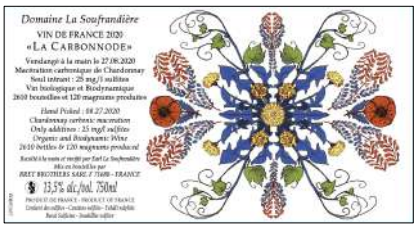


















Domaine ***La Soufrandière***

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)**
Certified organic (Ecocert) and Biodynamic (Demeter) since 2006

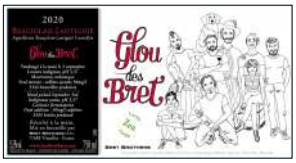
2025 : A Violent Storm on June 1 ! Downy Mildew even worse than in 2024 !

The 2024 growing season had been particularly trying. Rain, often called "gold from the sky," became a nightmare for winegrowers, causing historic losses from an explosive downy mildew outbreak. Following a mild winter in 2025 (increasingly the norm) and consequently an early flowering at the very end of May, spring was looking rather promising until the storm on the evening of Sunday, June 1. An impressive storm cell dumped 70 mm of rain, along with some hail, over the southern Mâconnais and northern Beaujolais in a single event. Vinzelles was almost at the epicenter. The following week was particularly rainy, bringing another 50 mm and leaving us little respite in the vineyards. Rain, spraying, rain, spraying (organic treatments, of course). And once again, downy mildew struck, this time with an intensity that surpassed even 2024, spreading across most vineyards in Vinzelles. Even our conventional neighbors, who use powerful phytosanitary products (authorized but controversial), couldn't contain it. The result: we lost more than 60% of our grapes at La Soufrandière, including our Saint-Véran vineyards. The dry, very hot weather in July and the near-scorching conditions in August only partially halted the damage from downy mildew. We began harvesting Fleurie "Les Chaffangeons" on August 23, with beautiful grapes spared by the June 1 storm, then moved on to our vineyards in Vinzelles. The harvest crates filled slowly, but ripeness levels and balance were excellent. Saint-Véran was harvested on August 27–28, Pouilly-Fuissé from Vergisson on August 30, and our Mâcon vineyards in Igé and Verzé on September 2 and 3. The harvest was beautiful and generous at BRET BROTHERS, extremely small at La Soufrandière, but the wines are tasting great. Happy Wines! ;-)



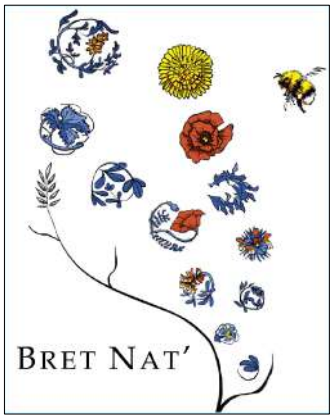


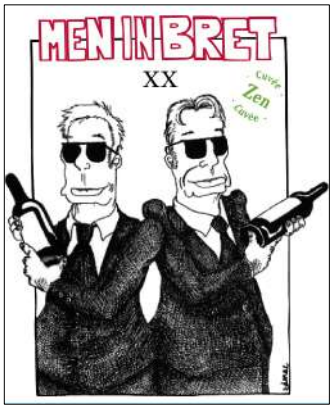












Bret Brothers

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.

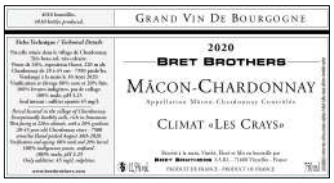
We strictly adhere to a number of rigorous standards: we select **micro-plots** of **old vines farmed by passionate growers** on specific terroirs; we buy only grapes that are still on the vine; we **hand-pick** the grapes ourselves; we vinify exclusively with indigenous yeasts; we cellar, age, and bottle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

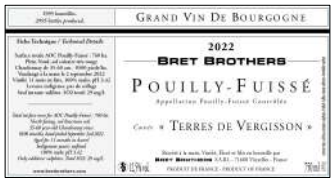
Since the 2018 vintage, 100% of our purchased grapes are certified Organic (or in third year of Conversion) by Ecocert.

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)











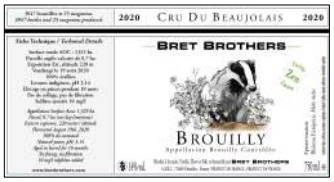




Photo captions, pages 2 and 3:

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).





2025: Vibrancy, Ripeness, and Energy !

Much like the growing season itself, 2025 was a vintage that had to be earned! Quantities are small for the wines of La Soufrandière, but what energy! We love it. Ripeness levels are excellent, and the pH values are beautiful (winegrowers love talking about pH, which indicates acidity). Another development: nearly all the domaine's wines now undergo 17 months of aging, without fining (as always) or filtration, and almost all are now produced in the "ZEN" version. The trade-off for this longer aging? A little more patience, as the bottles will become available starting in February 2027! And what about our BRET BROTHERS cuvées? A celebration of generosity and freshness in the whites! We are particularly pleased with our reds, which continue to impress us more and more each year. Try "Men In BRET" or Fleurie "Les Chaffangeons. How could anyone not fall in love with Beaujolais? Happy Wines! ;-)

As a reminder : Pouilly-Vinzelles and Pouilly-Loché finally have their 1er Crus since 2024.

This is incredibly satisfying after 16 years of work and a dossier supported by the appellations' producers. For the record: **1er Crus Pouilly-Vinzelles/Pouilly-Loché = weedkillers prohibited = manual harvesting mandatory ***
A first in Burgundy! *(includes a 4-year exemption period). Many thanks to our friend Olivier Giroux of Clos des Rocs in Loché for his invaluable work finalizing the file.

Our « Zen » Cuvées

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 150mg/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.
Since the 2023 vintage, the majority of the domaine's wines have been vinified and offered in a "ZEN" version.

Our Domaine La Soufrandière Wines:

BOURGOGNE ALIGOTE CUVEE « ALIGATO » ***La Soufrandière*** 2025 **« Zen »** :
A great clay-limestone terroir facing east, at the foot of the Roche de Vergisson, natural vinification in Burgundy barrels that are over 15 years old. This is the secret of this great wine. **2025, tense but flavorful! A favorite!**

MACON-VINZELLES « LE CLOS DE GRAND-PERE » ***La Soufrandière*** 2025 **« Zen »** :
Our Macon-Vinzelles Le Clos de Grand-Père, the little brother of our Pouilly-Vinzelles La Soufrandière, comes from a plot belonging to our maternal grandfather, who himself inherited it from his maternal grandfather! The vines, with an average age of 70 years, are located on a "terrace" of very hard limestone, an ancient Roman road it is said, at the bottom of the Pouilly-Vinzelles hillside. **2025, fruit, density, very balanced. A favorite!** (Available in 2027).

SAINT-VERAN CUVEE « LA COMBE DESROCHES » ***La Soufrandière*** **« Zen »** 2025 :
This beautiful plot of nearly 1.5 hectares, taken over by the estate in 2016, is located at the foot of the Roche de Vergisson. It faces north, on the slopes of a very pretty valley. The marly clay soil is ideal for Chardonnay. A beautiful terroir with a bright future, fresh, with steady ripening. **2025, very drinkable. A favorite!** (Available in 2027).

SAINT-VERAN CLIMAT «LA BONNODE » ***La Soufrandière*** **« Zen »** 2025 :
Neighboring "Combe Desroches," "La Bonnode" is a superb 1.88-hectare plot in a single block, facing east at the foot of the Roche de Vergisson. The vines are mainly bordered by bushes. This privileged location facilitates our biodynamic practices. The view is pleasant and relaxing, opening onto the Val de Saône and often offering a glimpse of Mont Blanc to the east. **2025, concentrated vibrancy! A favorite!** (Available in 2027).

SAINT-VERAN CLIMAT « LA BONNODE » CUVEE « OVOÏDE » ***La Soufrandière*** 2025 **« Zen »** :
Another variation on our "Bonnode." The grape juice fermented naturally in oval concrete vats for a year, without sulfur. Then, once racked in August, the wine continued aging on lees in stainless steel tanks for another 6 months before bottling, without filtration. A magnificent pure juice, ethereal and salty. A whole new way to discover Chardonnay. **2024, salty and tense at the same time, direct and long on the finish. A favorite!** (Available in 2027).

POUILLY-FUISSE 1ER CRU « AU VIGNERAIS » ***La Soufrandière*** 2025 **« Zen »** :
About 0.50 ha on the south flank of the Roche de Solutré at ~320 m altitude. Magnificent views; very red clay-limestone soils. Small, often millerandé berries draw out the full potential of this newly classified 1er Cru terroir.
A great Pouilly-Fuissé—ripe yet elegant in 2025. (Available in 2027).

POUILLY-FUISSE CLIMAT « EN CHATENAY» ***La Soufrandière*** 2025 **« Zen »**:

In a beautiful combe at the foot of the Roche de Vergisson, this old Chardonnay parcel faces mostly east and produces ideally balanced fruit. Tension and the signature texture of Jurassic red soils define this cuvée. **2024, grand, mineral, structured, and very long. A favorite!** (Available in 2027).

POUILLY-VINZELLES ***La Soufrandière*** 2025 **« Zen »** :

The AOC Pouilly-Vinzelles covers just 50 ha (vs. ~800 ha for Pouilly-Fuissé)—its strength and singularity. This great white Burgundy shows the full potential of southern Mâconnais Chardonnay. Our wine comes largely from 45–60-year-old vines on the Les Quarts climat: southeast-facing mid-slope on living clay-limestone. Soils are partly tilled; all vineyard work is by hand to avoid compaction—so the soil truly lives, and "terroir" takes on its full meaning. **2025 is especially expressive. A favorite!** (Available in 2027).

POUILLY-VINZELLES 1ER CRU « LES LONGEAYS » ***La Soufrandière*** 2025 **« Zen »** :

One of the appellation's three most characterful climats. Like Les Quarts, our Les Longeays parcel faces southeast at mid-slope, but the deeper clays—rich in iron and manganese oxides—lead to earlier ripening almost every year. **2025, direct, fresh, highly aromatic—mouth-watering! A favorite!** (Available in 2027).

POUILLY-VINZELLES 1ER CRU « LES QUARTS » ***La Soufrandière*** 2025 **« Zen »** :

Walk, listen, breathe—you're in the living vines of Les Quarts, a terroir we consider among Burgundy's finest (call it deep conviction or boundless love). The little "clocheton," an old shelter with a glazed-tile roof, watches over the site. The earth is supple, aerated, perfumed, licorice-tinged—alive. With a near-magic southeast exposure and our oldest Chardonnay vines (50–90 years) on living clay-limestone (calcite-rich Bajocian), this is a wine for aging: citrus-mineral nose; balance, complexity, length. Vintages pass, terroir remains—ours to preserve. **2025, timeless, a great Burgundy! BIG FAVORITE!** (Available in 2027).

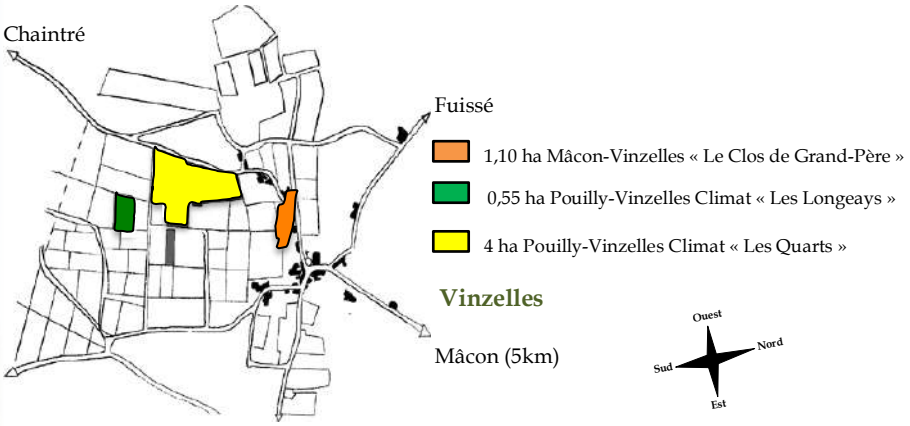
POUILLY-VINZELLES 1ER CRU «LES QUARTS» *Cuvée Millerandée* ***La Soufrandière*** 2025 **«Zen»** :

Some told us to pull out these rows—"they're sick; replant with clones!" Sacrilege—an offense against biodiversity. From the start (2000) we vinified this section of Les Quarts separately: very old vines (85+ years) that, with the soil's life restored, regained energy and balanced growth—yet still yield tiny, millerandé berries of striking concentration, which give a richer version of "Les Quarts". **In 2024, our Grand Cru. BIG favorite!** (Available in 2027).

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

573 half-bottles produced. From select rows in our Saint-Véran La Bonnode (2017), left to raisin and botrytize (noble rot) and picked in early November. As with all X-Taste cuvées, pressing lasts ~8 hours in a Marmonier basket press, and fermentation unfolds over 3–5 years. Bottled unfiltered. Expect an explosion of quince and dried fig. **A favorite**!





"Le Clocheton" dans nos Pouilly-Vinzelles Les Quarts

OUR WINES FROM BEAUJOLAIS **BRET BROTHERS**

MEN IN BRET 2025 VIN DE FRANCE **« Zen »** :
An atypical cuvée from Gamay grown across four Beaujolais villages—the 2024 is a blend of the ends of all our red barrels, rested an extra month. A lovely bottle at a friendly price: fruit and deliciousness. **A favorite!**

BEAUJOLAIS-VILLAGES « GLOU DES BRET » 2025 **« Zen »** :
Our 2025 Glou is a beautiful blend from several villages and crus: Lantignié (home to forward-thinking winegrowers such as Frédéric Berne), Fleurie, Brouilly, and Saint-Amour. An absolute delight! Be warned: it may be called Glou, but it has structure. It brings to mind the wines of Jean-Max, who worked with us for two years and, since 2020, has been producing some of the most exciting wines in southern Beaujolais. **We love it!!**

BROUILLY 2025 **« Zen »** :
The southernmost Beaujolais cru. From a 100% clay-limestone parcel (yes, really!). A very early ripening terroir; whole-cluster vinification like all our reds. Still as full of blackcurrant character as ever, still as Pinot-like as ever. Thank you, Domaine des Garçons ! **2025! A favorite!**

JULIENAS CLIMAT « LA BOTTIERE » 2025 **« Zen » :**
One of the northernmost crus. "La Bottière" is a beautiful site; the wine channels old-school Beaujolais. Whole-cluster, semi-carbonic ("Zen"), gentle pressing, and Burgundian barrel élevage to finish. Light shines through this vivid red; the nose is delicate and inviting. **2025: vinous! A favorite**!

FLEURIE CLIMAT « PONCIÉ » 2025 **« Zen »** :
Comme High-slope granite (pink granites of Poncié), southwest-tilting rows yield small berries. Ten-day "Zen" carbonic maceration; finish of fermentation and aging in ~11-year-old barrels. A pedigreed wine, licorice-tinged. 2025: violet and licorice—give it a little cellar time. **A favorite!**

FLEURIE CLIMAT "LES CHAFFANGEONS" 2025 **« Zen »**
It is a privilege to vinify the magnificent grapes of Marc Delienne. The vineyard faces due east at 200 meters elevation, on the sandy soils of Fleurie. As with our other reds, the approach seems simple: whole-cluster fermentation without sulfur, no pump-overs, no punch-downs, just as it was done at the very end of the 19th century (see the wonderfully inspiring book by Vermorel and Danguy, Vins du Beaujolais et du Mâconnais... A book that should be gifted to everyone in the wine industry and our institutions). And the wine? All elegance and finesse. 2025: Delicate as lace**. A favorite!**

SAINT-AMOUR CLIMAT « COTE DE BESSET » 2025 **« Zen » : Available in 2024 and back in 2026**
A treat—north-east slopes of varying steepness. Blue sandstone soils can give power, but we vinify gently to preserve delicacy: 8-day whole-cluster maceration, then fermentation/aging in older barrels. **2024, pale color, aromatic fireworks—we love it. A favorite!**

OUR WHITE WINES FROM THE MÂCONNAIS **BRET BROTHERS**

BOURGOGNE ALIGOTÉ "PUNCHY" 2025 **« Zen » — NEW**
A generous, approachable new Aligoté sourced from the terroirs of Igé. Vinified in concrete eggs and 500-liter barrels. Immediate drinking pleasure in 2025. **A favorite!**

MACON-VILLAGES CUVEE « TERROIRS DU MACONNAIS » 2025 : and Bis *Conv Bio C3*
Our only blended cuvée, with grapes sourced primarily from the finest terroirs in Mâcon+villages, Saint-Véran, and Pouillys. But don't be fooled by appearances; this is an excellent cuvée, far from the clichés of small, low-budget wines. Ideal with a Mâconnais goat cheese! **Delicious and immediately enjoyable in 2025. A favorite!**

MÂCON-CHARDONNAY 2025
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. **2025, good and easy to drink.**

MACON-CHARDONNAY CLIMAT « LES CRAYS » 2025:

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.
2025 dense, fruity and racy. A favorite!

MACON-IGE CLIMAT « LES VERNAYES » 2025 :
From the long clay-limestone valley running south–north from La Roche-Vineuse to Cruzille (via Verzé, Igé, Azé, Bissy-la-Mâconnaise). A lovely site on a 20% slope, facing due east towards Mont Blanc, which you can usually see on clear days. It is a fruit-forward, enjoyable wine, usually vinified mainly in vats. **A very nice, straightforward, fruit-filled wine in 2025. A favorite!**

MACON-IGE CLIMAT « EN CHANELET » 2025 :

A beautiful terroir on a white limestone hillside, sloping west. The vines are old with some millerandage. Vinification is carried out 100% in old 600-liter demi-muids. **2025, a lively wine that will merit 2-3 years of aging before being fully appreciated. A favorite!**

MÂCON-VERZE CLIMAT « PERCHES » 2025 : *Conv Bio*

A beautiful terroir on a white limestone hillside, sloping west. The vines are old with some millerandage. Vinification is carried out 100% in old 600-liter demi-muids. **2025, a lively wine that will merit 2-3 years of aging before being fully appreciated.**

VIRE-CLESSE CLIMAT « LA VERCHERE » 2025 **« Zen »**

After a short pause, what a pleasure it is to work once again with our friend "Jim" (Jean-Marie Chaland of Domaine Sainte Barbe). We first began working with him in 2001. It was our very first cuvée under the BRET BROTHERS label!
The La Verchère terroir, situated north of Viré, faces due east and features deep, complex clay soils. This is the first time we have produced a ZEN version from this terroir. A wine with tremendous personality in 2025. **We love it. A favorite!**

POUILLY-FUISSE CLIMAT « LES COURTELONGS » (EX : CUVEE « TERRES DE VERGISSON ») 2025 **« Zen » :**

This cuvée comes from what is undoubtedly the most mineral village in the appellation. Let yourself be guided by the wine's tension, almost vibrant, as it seems to ricochet in this rocky cirque protected by the Roches de Solutré and Vergisson. 100% of the cuvée comes from the magnificent northern slope of the Roche de Solutré (but in the commune of Vergisson), on the beautiful Les Courtelongs plot. **2025, still as good as ever! A favorite!** (Available in 2027).

POUILLY-FUISSE CLIMAT « EN CAREMENTRANT » 2025 **« Zen » :**

We are delighted to be able to vinify this great Vergisson terroir, facing south at an altitude of nearly 320 meters beneath the cliff of La Roche. The soil is made of limestone scree, it is quite deep, and the vines produce small millerandé grapes that we particularly like, because the resulting juice is all the more concentrated. This is truly one of the VERY GREAT wines of Vergisson. **The 2025 is distinguished, taut, and complex! A favorite!** (Available in 2027).

POUILLY-FUISSE 1ER CRU « LES REISSES » 2025 :

This beautiful terroir, located in the village of Fuissé, enjoys an ideal east-facing exposure. The soil is very stony, red, and rich in iron oxides. The small yields of this plot allow for the production of beautiful, dense wines. **2025 is sleek, tense, and complex!!** (Available in 2027).

POUILLY-FUISSE CLIMAT « VERS LA CROIX » LOT 2024-2025 : **NEW AND "ONE SHOT"**

A unique cuvée, crafted from a blend of 50% from the 2024 vintage and 50% from 2025, sourced from a limestone terroir in the very heart of Fuissé. The vinification was carried out primarily in 500-liter barrels. **A favorite !** (Available in 2027)

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: +33 (0)3 85 35 67 72
Directions: Exit A6 highway at Mâcon Sud, heading Vinzelles, 125 rue 'Aux Bourgeois' – 71680 Vinzelles – France









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 ;-)

2024 – 2025: Expansion of our Bret Brothers range with some new Mâcon and Pouilly-Fuissé

Experience and qualifications



Jean-Guillaume on the left, Jean-Philippe on the right
Picture by Jon Wyand

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

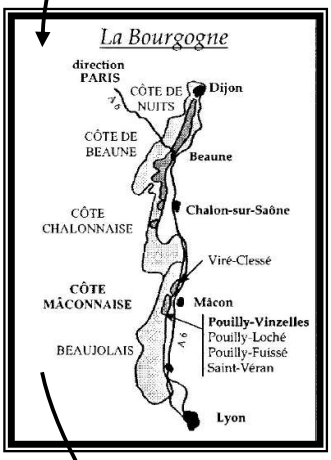
October 2026

Find Our Wines

BRET BROTHERS & *La Soufrandière*

0 — 10 km





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.

BOURGOGNE ALIGOTE PUNCHY BB
From Igé. Vinified in concrete eggs and 500-liter barrels.

MÂCON-IGE Climat « LES VERNAYES » BB
Great east facing 20% steep slope, clay and limestone,

MÂCON-IGE Climat « EN CHANELET » BB
Great east facing 10% steep slope, clay and limestone.

MÂCON-VERZE Climat « LES PERCHES » BB Conv Bio
Great west facing 20% steep slope, clay and limestone.

VIRE-CLESSE Climat « LA VERCHERE » Zen BB
Vieilles vignes de 50 ans situées au nord de Viré
Exposition plein Est. Sol argilo-calcaire. Floral et fruité.

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 Premier Cru « 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 Premier Cru « 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 Premier Cru « LES QUARTS » Zen *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 Climat « LES COURTELONGS » Zen BB
Blend of two North-facing parcels on red clays.

POUILLY-FUISSE Climat « EN CAREMENTRANT » Zen 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 » Zen S
Beautiful 0,5 ha block located on the eastern face of the Roche de Solutré. Iron oxide, small grapes, great 1er cru terroir!

POUILLY-FUISSE Premier Cru « LES REISSES » S
Iron, limestone and clay parcel, East facing in Fuissé

MÂCON-VILLAGES « TERROIRS DU MÂCONNAIS » BB Conv Bio
Our only blend cuvée, with grapes from Mâcon+Villages, Viré-Clessé, Saint-Véran and the Pouilly's.

PETILLANT NATUREL Cuvée « BRET NAT» Zen BB
A beautiful sparkling natural wine made of Chardonnay. Cheers !!

BROUILLY Zen BB
The most southern Beaujolais Cru, growing on a limestone and clay parcel of 0,7 ha.

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 BB
Located on the pink granites of the "Poncié" lieu-dit, the vineyards face southeast and produce small grapes.

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.

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)

LOCATE OUR WINES FROM BEAUJOLAIS

Discover our map from the Beaujolais on our website !

BB : Vins **BRET BROTHERS** **S** : Vins *La Soufrandière*

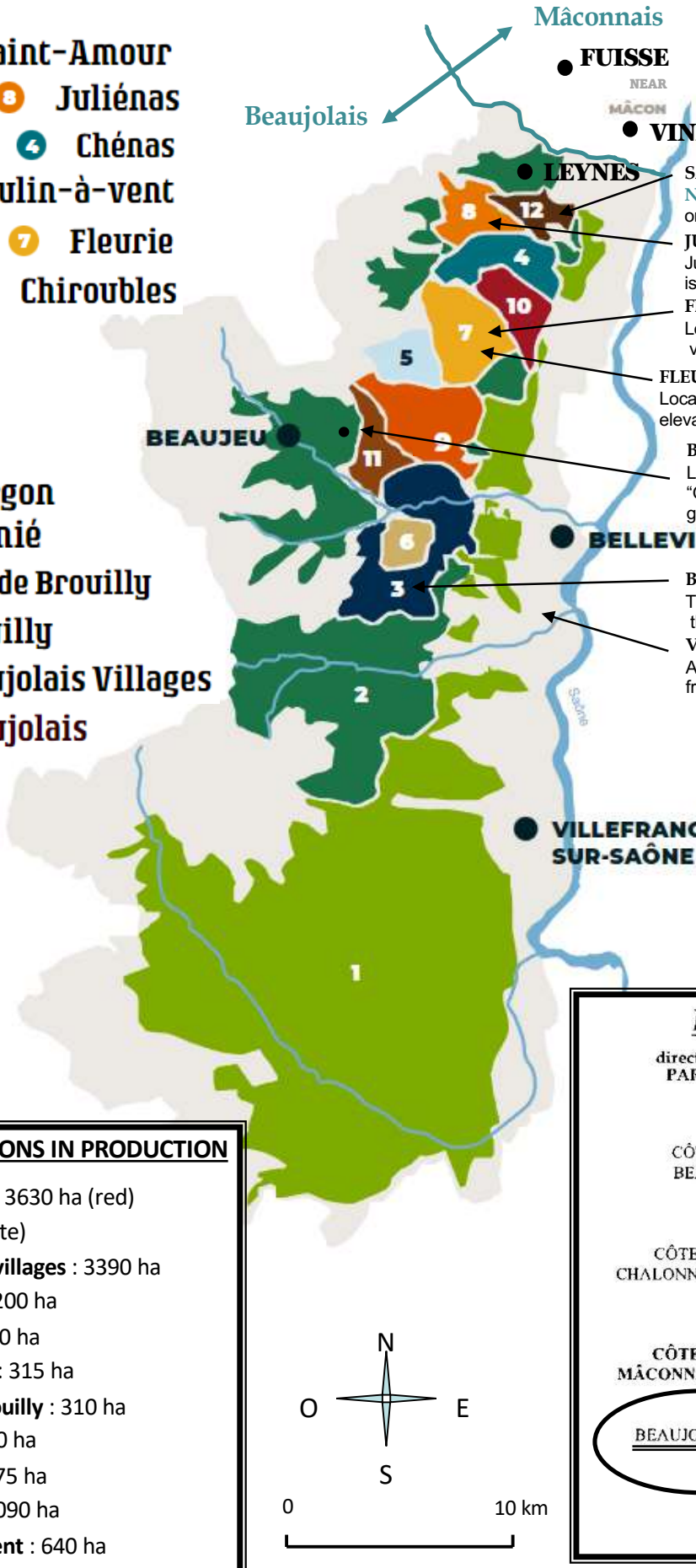
BRET BROTHERS S.A.R.L. – *La Soufrandière* – 71680 Vinzelles France
Email : contact@bretbrothers.com Site web : **www.bretbrothers.com**

Find our Beaujolais Wines **BRET BROTHERS**

October 2026

12 Saint-Amour
8 Juliénas
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



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.

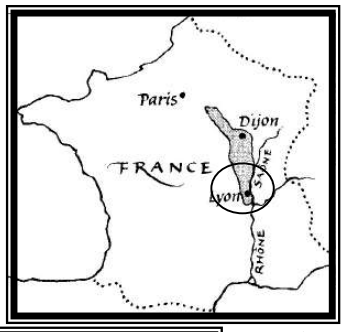
FLEURIE Climat «PONCIE» Zen
Located on the pink granites of the "Poncié" lieu-dit, the vineyards face southeast and produce small grapes.

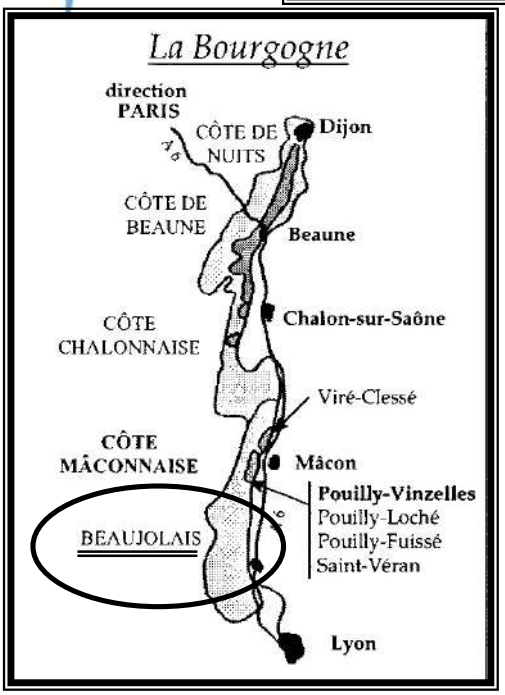
FLEURIE Climat «LES CHAFFANGEONS» Zen
Located on the pink granites, East at 200 meters elevation, on the sandy soils of Fleurie.

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.

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
Juliénas : 575 ha
Morgon : 1090 ha
Moulin à vent : 640 ha
Régnié : 550 ha
Saint-Amour : 315 ha

TOTAL AREA: 13405 ha

BRET BROTHERS S.A.R.L. – *La Soufrandière* – 71680 Vinzelles France
Email : contact@bretbrothers.com Website: **www.bretbrothers.com**

Source: Carte de l'interprofession du Beaujolais
© https://www.beaujolais.com/decouvrir/nos-12-appellations/

October 2026

BRET BROTHERS & *La Soufrandière*

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

GRANDS VINS DE LA BOURGOGNE DU SUD & DU BEAUJOLAIS

Domaine La Soufrandière : our domaine

La Soufrandière is located in Vinzelles, in the **Mâconnais (Southern Burgundy)**
First vintage vinified by Jean-Phi & Jean-Gui at La Soufrandière: **2000**
11,50 ha of Chardonnay from Mâcon-Vinzelles, Pouilly-Vinzelles, Saint-Véran & Pouilly-Fuissé
0,50 ha of Bourgogne **Aligoté**
Annual production: 40,000 to 60,000 bottles
The vineyards are plowed since 2000, **and by horse since 2008** (with 2 ha 50 ares since 2017)
Certified **Organic (AB)** and **Biodynamic/Demeter since 2006**
100% indigenous yeasts, no chaptalization nor acidification
The wines are vinified and aged in tanks, concrete eggs or **barrels** that are 7 to 20 years old
We bottle the wines ourselves after 11 to 18 months of ageing
Cuvées "ZEN": 100% sulfur free vinification, no filtration and a very low addition of sulfites before bottling (10 to 20mg/l of SO2)

BRET BROTHERS : our négoce, created in 2001

The total surface covers 7 to 9 ha, organic certified
Great white Mâconnais wines (Southern Burgundy), and red Beaujolais Crus
1 wine = 1 vineyard plot = 1 grower (except for Mâcon-Villages "Terroirs du Mâconnais")
Old vine plots selection, 100% Chardonnay, 100% Gamay
Grapes are hand-harvested by our own team
100% certified organic or in conversion in organic farming
Total of about fifteen "micro-cuvées," ranging from 900 to 6,000 bottles each
Annual production: 40,000 to 50,000 bottles
100% indigenous yeasts, no chaptalization nor acidification
The wines are vinified and aged in tank or **barrels** that are 7 to 20 years old

How do you open our waxed bottles?

It's easy! Just insert the corkscrew through the wax, twist and pull as you would normally.
Happy Wines ;-)





Bret Team 2025

BRET BROTHERS SARL - La Soufrandière – 125, rue Aux Bourgeois – 71680 VINZELLES - France
www.bretbrothers.com - contact@bretbrothers.com - Tél : 03 85 35 67 72