

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



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

Happy Wines ;-)

Vintage 2024



From the left to the right: JGui, JPhi, Corentin, Jeanne, Youen, Fanny, Maxime, Léo et Lucas

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

A CONSOMMER AVEC MODERATION - L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTE

Fiche Technique / Technical Details

Surface totale AOC Pouilly-Fuissé: 750 ha
 Parcelle de 10,10 ha à 250 m d'altitude
 Nord-Est au pied de la Roche de Vaugouin
 Sol: Argilo-calcaire (Bourgne) (Jura)
 Châtaignier de 55 ans - 1000 pieds/ha
 Vendange à la main le 25 août 2020
 100% levures indigènes
 Vinifié et élevé en fût de chêne pendant 17 mois
 750 collages, en Brouilly, 100% mûls, pH 3,3
 Seul vinifié - collages apaisés 10 mg/l
 6225 bouteilles et 144 magnans produits

Tout est fait à la main
 100% levures indigènes
 17 mois en fût de chêne pendant 17 mois
 750 collages, en Brouilly, 100% mûls, pH 3,3
 Seul vinifié - collages apaisés 10 mg/l
 6225 bouteilles et 144 magnans produits

www.lasoufrandiere.com

2020

La Soufrandière

GRAND VIN DE BOURGOGNE

POUILLY-FUISSÉ

Appellation Pouilly-Fuissé Contrôlée

CLIMAT « EN CHATENAY »

Récolté à la main, Vinifié par E&L La Soufrandière
 Elevé en fût de chêne pendant 17 mois par BRET BROTHERS S.A.S. 71000 Vincelles - France

13,5% vol.

PRODUIT DE FRANCE - PRODUCT OF FRANCE

750 ml

Fiche Technique / Technical Details

Surface totale AOC Pouilly-Vinzelles: 52 ha
 Parcelle de 2,10 ha à 250 m d'altitude
 Nord-Est au pied de la Roche de Vaugouin
 Sol: Argilo-calcaire (Bourgne) (Jura)
 Châtaignier de 55 ans - 1000 pieds/ha
 Vendange à la main le 25 août 2020
 100% levures indigènes
 Vinifié et élevé en fût de chêne pendant 17 mois
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2020

La Soufrandière

GRAND VIN DE BOURGOGNE

POUILLY-VINZELLES

Appellation Pouilly-Vinzelles Contrôlée

CLIMAT « LES QUARTS »

Récolté à la main, Vinifié par E&L La Soufrandière
 Elevé en fût de chêne pendant 17 mois par BRET BROTHERS S.A.S. 71000 Vincelles - France

13,5% vol.

PRODUIT DE FRANCE - PRODUCT OF FRANCE

11,50

Domaine La Soufrandière

VIN DE FRANCE 2020

« LA CARBONNÈRE »

Vendange à la main le 27.08.2020
 Macération carbonique de Chardonnay
 Seul instant : 25 mg/l mûls
 Vin biologique et Biodynamique
 2010 bouteilles et 120 magnans produits

Tout est fait à la main
 100% levures indigènes
 17 mois en fût de chêne pendant 17 mois
 750 collages, en Brouilly, 100% mûls, pH 3,3
 Seul vinifié - collages apaisés 10 mg/l
 6225 bouteilles et 144 magnans produits

www.lasoufrandiere.com



La Soufrandière

SAINT-VÉRAN

CLIMAT: LA BONNÈRE

« OVOÏDE »

Appellation Saint-Vérain Contrôlée

Incuvable (cuvée impluvée) 17 mois
 en cuveron en bois et 6 mois en fût de chêne pendant 17 mois

Tout est fait à la main
 100% levures indigènes
 17 mois en fût de chêne pendant 17 mois
 750 collages, en Brouilly, 100% mûls, pH 3,3
 Seul vinifié - collages apaisés 10 mg/l
 6225 bouteilles et 144 magnans produits

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2020

La Soufrandière

SAINT-VÉRAN

CLIMAT: LA BONNÈRE

« OVOÏDE »

Appellation Saint-Vérain Contrôlée

Incuvable (cuvée impluvée) 17 mois
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Surface totale AOC Mâcon-Vinzelles: 50 ha
 Parcelle de 1,10 ha à 250 m d'altitude
 Nord-Est au pied de la Roche de Vaugouin
 Sol: Argilo-calcaire (Bourgne) (Jura)
 Châtaignier de 55 ans - 1000 pieds/ha
 Vendange à la main le 25 août 2020
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2020

La Soufrandière

GRAND VIN DE BOURGOGNE

MÂCON-VINZELLES

Appellation Mâcon-Vinzelles Contrôlée

« LE CLOS DE GRAND-PÈRE »

Récolté à la main, Vinifié par E&L La Soufrandière
 Elevé en fût de chêne pendant 17 mois par BRET BROTHERS S.A.S. 71000 Vincelles - France

13,5% vol.

PRODUIT DE FRANCE - PRODUCT OF FRANCE

750 ml

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 Vincelles, in **Southern Burgundy**
1st vintage vinified by J-Phi & J-Gui at La Soufrandière: **2000**

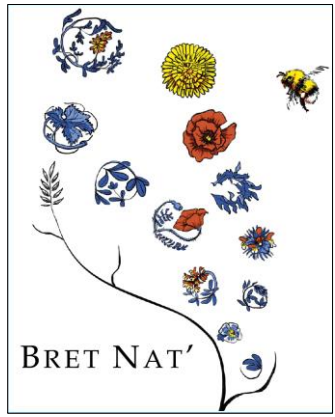
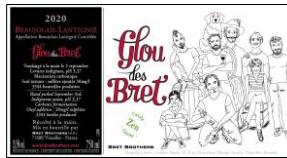


11.5 ha of Chardonnay: Mâcon-Vinzelles, Pouilly-Vinzelles, Saint-Véran and Pouilly-
and 0.50 ha of Bourgogne Aligoté - Annual average production: **60,000 bottles**
Vineyards plowed since 2000 (1.7 ha plowed by horse since 2017)
Certified organic (Ecocert) and Biodynamic (Demeter) since 2006

2024 : A cooler, wetter vintage, a respite for nature

After a succession of hot, even scorching vintages (2018, 2020, 2022, and 2023), the year 2024 marks a pause in this surge in temperatures. But the spring conditions are strangely reminiscent of the 2013, 2016, and 2021 vintages, which were particularly rainy and complicated with increasingly violent mildew. From October 1st, 2023, to September 30th, 2024, rainfall was particularly high, with 1,165 mm in Vincelles, which is 365 mm more than in a typical year. During the growing season alone, from April 1st to July 31st, 357 mm of rain fell on our plots in Les Quarts (source: our weather station). Flowering in early June went fairly well, but a hailstorm struck on June 14th very locally in Vincelles, causing the already well-established mildew to explode... The result: a vegetative growing cycle disrupted by mildew throughout Burgundy, particularly in the Mâconnais region, with significant grape losses in Vincelles of more than 50% despite our efforts and frequent treatments. Ripening continued slowly with a cool and wet July. We began harvesting in Brouilly and Juliéas on September 10th and 11th. Then we continued with our plots in Vincelles from the 12th to the 15th. Next came our purchased Mâcon. Our Saint-Véran Combe Desroches and Bonnode, as well as our Pouilly-Fuissé En Chatenay, which ripen later, were harvested from September 21st to October 4th. The alcohol levels are not very high, but the density and aromas are there! A great, more "classic" vintage, reminiscent of those of the 1990s, which we will have to wait for in some cases for some cuvées. 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.

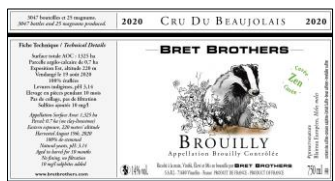
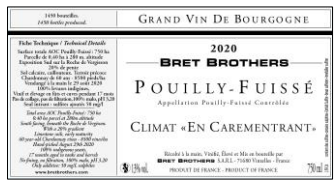
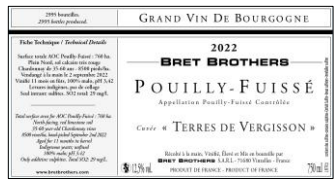
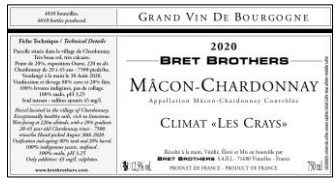
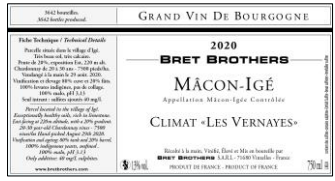
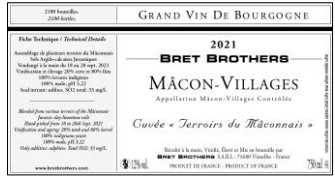
We strictly adhere to a number of rigorous standards: we select **micro-plots** of **old vines** **farmed by passionate growers** on specific terroirs; we buy only grapes that are still on the vine; we **hand-pick** the grapes ourselves; we vinify exclusively with indigenous yeasts; we cellar, age, and 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 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).



2024 : a vibrant vintage, simultaneously rich and tense, a real treat

As we already mentioned, 2024 is a vintage of freshness and balance. Not all plots reacted to the climatic conditions in the same way. The low yields (quantity of grapes per vine) played a big part, but so did the terroir, of course. For example, our vineyards in Vinzelles ripen faster than those further north, such as in Igé (Mâcon-Igé). This is especially true in years with late ripening. Conversely, in hot years, the differences in ripeness are diminished and less apparent. Thus, in 2024, our Mâcon-Vinzelles Clos de Grand-Père will be round, dense, and explosive with fruit, while the Mâcon-Igé Les Vernayes will be livelier, lighter, but still serious. We are also delighted with our top cuvées: Saint-Véran La Bonnode, Pouilly-Vinzelles Les Quarts, Pouilly-Fuissé En Chatenay. Even if it may seem a little predictable, "great terroirs remain great terroirs,"

incredibly consistent in quality, always great, as long as they are given the chance to express themselves through living agriculture. A wetter and cooler 2024 does not erase our concerns. 2025 reinforces them! Environmental upheavals are here! In the 26 years that we have been advocating for living agriculture, we have never doubted our choices for either organic or biodynamic farming. Happy wines ;-)

New for 2024: Pouilly-Vinzelles and Pouilly-Loché finally have their 1er Crus.

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)

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.

New since 2023 : after nearly 10 years of experimentation, we have decided to offer several of our vintages exclusively as ZEN versions, such as the Quarts and even the Quarts Cuvée Millerandée !!

Nos Vins du Domaine La Soufrandière :

BOURGOGNE ALIGOTE CUVÉE « ALIGATO » La Soufrandière 2024 « 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. **2024, tense but flavorful! A favorite!**

MACON-VINZELLES « LE CLOS DE GRAND-PERE » La Soufrandière 2024 (limited quantities) :

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. **2024, fruit, density, very balanced. A favorite!**

SAINT-VERAN CUVÉE « LA COMBE DESROCHES » La Soufrandière « Zen » 2024 :

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. **2024, very drinkable. A favorite!** (Available in 2026).

SAINT-VERAN CLIMAT « LA BONNODE » La Soufrandière « Zen » 2024 :

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. **2024, concentrated vibrancy! A favorite!** (Available in 2026).

SAINT-VERAN CLIMAT « LA BONNODE » CUVÉE « OVOÏDE » La Soufrandière 2024 « 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 2026).

« LA CARBONNODE » VIN DE FRANCE La Soufrandière 2024 « Zen » (limited quantities) :

"La Carbonnode" combines the words "carbonic" with "La Bonnode" (climat). It's a one-off cuvée of Chardonnay vinified with whole clusters, like a red. After 8-10 days of semi-carbonic maceration protected from air, the grapes were pressed and the juice finished fermenting in barrels. With its faint orange hue, open, citrus-zesty nose, and boundary-pushing style, it's a wine to share at the table. **2024, strong personality – we love it!** (Available in 2026).

Dispo début 2026

POUILLY-FUISSÉ 1^{ER} CRU « AU VIGNERAIS » *La Soufrandière* 2024 « 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 2024. (Available in 2026).

Dispo début 2026

POUILLY-FUISSÉ CLIMAT « EN CHATENAY » *La Soufrandière* 2024 « Zen » (limited quantities) :



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 2026).

Dispo début 2026

POUILLY-VINZELLES *La Soufrandière* 2024 « Zen » (limited quantities):



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. **2024 is especially expressive. A favorite!** (Available in 2026).

Dispo début 2026

POUILLY-VINZELLES 1^{ER} CRU « LES LONGEAYS » *La Soufrandière* 2024 (limited quantities):



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. **2024, direct, fresh, highly aromatic – mouth-watering! A favorite!** (Available in 2026).

Dispo début 2026

POUILLY-VINZELLES 1^{ER} CRU « LES QUARTS » *La Soufrandière* 2024 « Zen » (limited quantities):



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. **2024, timeless, a great Burgundy! BIG FAVORITE!** (Available in 2026).

Dispo début 2026

POUILLY-VINZELLES 1^{ER} CRU « LES QUARTS » *Cuvée Millerandée La Soufrandière* 2024 « Zen » (limited):

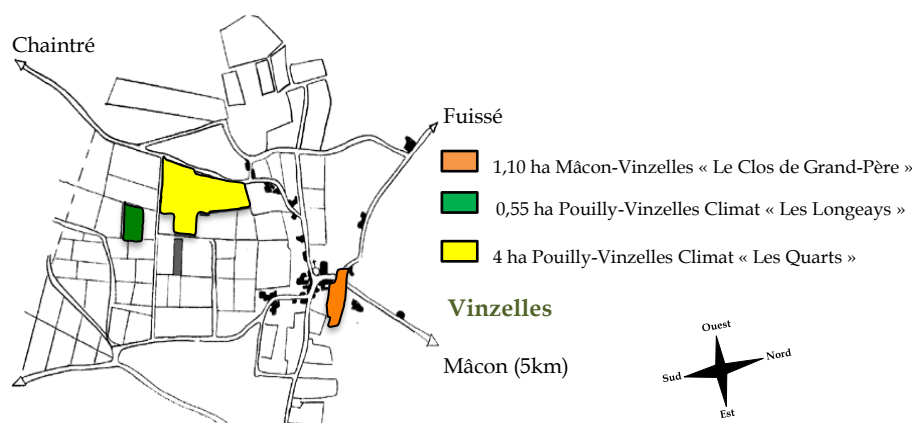


Some told us to pull out these rows – “they’re sick; replant with clones!” Sacrilege – an offense against biodiversity. From the start (2000) we vinified this section of Les Quarts separately: very old vines (85+ years) that, with the soil’s life restored, regained energy and balanced growth – yet still yield tiny, millerandé berries of striking concentration, which give a richer version of “Les Quarts”. **In 2024, our Grand Cru. BIG favorite!** (Available in 2026).

X-TASTE 2017 « LIQOREUX » 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 2024 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-LANTIGNIE « GLOU DES BRET » 2024 « Zen » :



BROUILLY 2024 « 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. **2024, a favorite!**

JULIENAS CLIMAT « LA BOTTIERE » 2024 « 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. **2024: vinous! A favorite!**

FLEURIE CLIMAT « PONCIÉ » 2024 « 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. 2024: violet and licorice — give it a little cellar time. **A favorite!**

SAINT-AMOUR CLIMAT « COTE DE BESSET » 2024 « Zen » :



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**

MACON-VILLAGES CUVÉE « TERROIRS DU MACONNAIS » 2024 :



et **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 2024. A favorite!**

MÂCON-CHARDONNAY & MÂCON-CHARDONNAY CLIMAT « LES CRAYS » 2024: back in 2025



MÂCON-IGÉ CLIMAT « LES VERNAYES » 2024 :



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 2024.**

MÂCON-IGÉ CLIMAT « EN CHANELET » 2024 : New !



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. **2024, a lively wine that will merit 2-3 years of aging before being fully appreciated.**

MACON-VERZE CLIMAT « PERCHES » 2024 : New ! 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. **2024, a lively wine that will merit 2-3 years of aging before being fully appreciated.**

POUILLY-FUISSE CLIMAT « LES COURTELONGS » (EX : CUVÉE « TERRES DE VERGISSON ») 2024 :



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. **2024, still as good as ever! A favorite! (Available in 2026).**

POUILLY-FUISSE CLIMAT « EN CAREMENTRANT » 2024 :



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 2024 is distinguished, taut, and complex! A favorite! (Available in 2026).**

POUILLY-FUISSE 1^{ER} CRU « LES REISSES » 2024 : New !



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. **2024 is sleek, tense, and complex!! (Available in 2026).**

Dispo début 2026

Dispo début 2026

Dispo début 2026

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 2024 on www.bretbrothers.com ! Happy Wines ;-)



Photos : JPhi and JGui, La Soufrandière on night, our vineyards during Summer, a part of the BRET TEAM 2025 (JFi, Jeanne, Maxime, Youen, Lucas Léo, JGui, Carine et Stéphane), the Roche de Solutré seen from Vergisson with its village.

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)

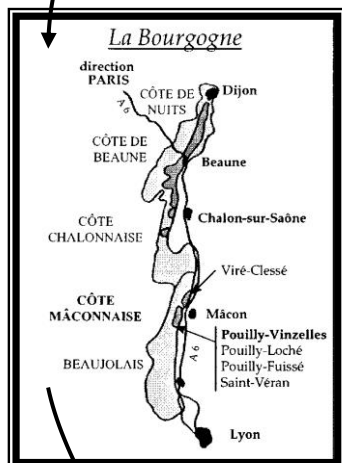
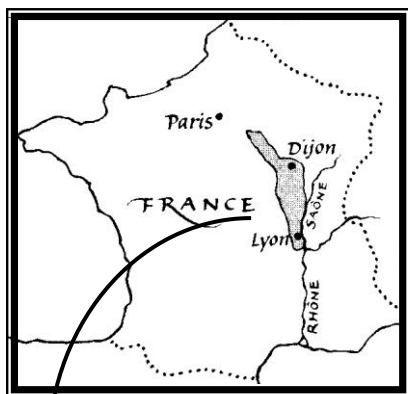
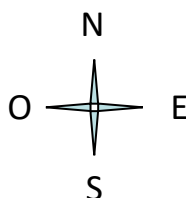
Engineering and Enological studies in Dijon

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

Find Our Wines

BRET BROTHERS & La Soufrandière

0 10 km



Tournus

Chardonnay

Cruzille

Viré

Clessé

Cluny

Igé

Verzé

Prissé

Milly-Lamartine

Pierreclos

Davayé

Mâcon

Loché

Vinzelles

Chaintre

Leynes

Beaujolais

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.

NEW! MÂCON-IGE Climat « EN CHANELET » BB

Great east facing 10% steep slope, clay and limestone.

NEW! 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 !!

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**

