

**Bret Brothers, Domaine de la Soufrandière (Vinzelles)**

Grandfather Bret bought the property in Vinzelles in 1947. In 2000 Jean-Philippe and Jean-Guillaume Bret took their vineyards out of the local cooperative, establishing their Domaine de la Soufrandière with four hectares of vines entirely in the appellation of Pouilly Vinzelles. The next stage was to develop a négociant concern using the name Bret Brothers. These *cuvées* are all bought as grapes: the Bret Brothers use their own team of pickers. The plan is to cover all the appellations of the Mâconnais, buying grapes from single-vineyard sites planted with old vines and, as much as possible, farmed organically.

Their own vineyards, mostly from the *lieu-dit* Les Quarts, have been farmed organically since 2000, with biodynamic principles progressively introduced. The domaine now has ECOCERT certification.

The grapes, both their own and those bought-in, are picked in small containers, then whole-bunch pressed in the *tinailleur* (local Mâconnais and Beaujolais word for *cuvée*) before descending by gravity to the barrel cellar. Very little new wood is used, and the wines are bottled after 11 months.

**Pouilly-Vinzelles Les Quarts, Domaine de la Soufrandière** Forty- to 65-year-old vines on a clay-limestone soil with plenty of stones. Various sectors are vinified separately (Haut, Bas, Clocheton, Quarts Touches) then blended together. Very high class, combining power with mineral freshness.

**Pouilly-Vinzelles Les Quarts Cuvée Millerandée, Domaine de la Soufrandière** A combination of old vines, riparia rootstock and a section of the vineyard with very little topsoil combines to produce very small berries every year – *millerandage*. Vinified and bottled separately. Though the 2000 had a little residual sugar, this is not the intention.