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Domaine La Soufrandière/Bret Brothers (Vinzelles)

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| 2010 Mâcon-Chardonnay | white | 87 |
| 2010 Mâcon-Chardonnay "La Roche" | white | 88 |
| 2010 Mâcon-Cruzilles | white (88-91) | |
| 2010 Mâcon-Cruzilles "Clos des Vignes du Maynes" | white (90-93) | |
| 2010 Mâcon-Uchizy - La Martine | white (87-90) | |
| 2010 Mâcon-Vinzelles "Le Clos de Grand-Père"*** | white (89-91) | |
| 2010 Pouilly-Fuissé "Carementrant" | white (90-93) | |
| 2010 Pouilly-Fuissé "Clos Reyssié" | white | 91 |
| 2010 Pouilly-Fuissé "La Roche" | white (91-93) | |
| 2010 Pouilly-Fuissé Terres de Fuissé | white (89-92) | |
| 2010 Pouilly-Fuissé Terres de Vergisson | white (90-92) | |
| 2010 Pouilly-Loché "La Colonge" | white | 89 |
| 2010 Pouilly-Loché "Les Mures" | white | 90 |
| 2010 Pouilly-Vinzelles** | white (90-93) | |
| 2010 Pouilly-Vinzelles "Les Longeays"*** | white (90-93) | |
| 2010 Pouilly-Vinzelles "Les Quarts"*** | white (91-93) | |
| 2010 St. Véran "En Combe" | white (89-91) | |
| 2010 St. Véran "La Côte Rôtie" | white (89-91) | |
| 2010 Viré-Clessé "Sous les Plantes" | white (89-92) | |
| 2010 Viré-Clessé "La Verchère" | white (90-92) | |

Brothers Jean-Guillaume and Jean-Philippe Bret told me that 2010 was a "painful vintage simply because the losses from hail that fell on the 12th of July were devastating. We lost fully 50% of the crop in white and 100% of it in red. In our gamay vines, there was literally not a shred of anything left and the damage to the wood was sufficient that it may very well have an impact on the 2011 crop as well. We began picking on the 22nd of September and brought in mostly clean fruit that averaged between 12.5 to 14% in potential alcohols. Ironically, the quality of the whites are terrific, in fact they are as good, or perhaps even better, than the 2008s though the style is different. 2010 produced very concentrated wines and are largely classic in style though the northern part of the Mâconnais saw a lot of noble rot which of course imparts an exotic character to the wines." 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. (A Becky Wasserman Selection/Le Serbet, www.leserbet.com, Beaune, France; Berry Brothers & Rudd, www.bbr.com, UK).

La Soufrandière:

2010 Mâcon-Vinzelles "Le Clos de Grand-Père": An expressive and attractively layered nose speaks of citrus, white flower and both yellow and white fleshed fruit aromas. There is excellent richness to the mineral-inflected, intense and mouth coating flavors that culminate in a long and tangy finish. Fine quality for the *appellation*. (89-91)/2014+

2010 Pouilly-Vinzelles: This offers a slight step up in aromatic elegance with pure and exceptionally fresh aromas of green fruit and floral nuances that introduce detailed, penetrating and intensely mineral-driven medium-bodied flavors that possess superb precision and terrific complexity on the stony, long and balanced finish. The quality here is simply phenomenal in the context of the appellation and I don't recall ever seeing a more promising example of a non-vineyard declared Pouilly- Vinzelles. If you can find it, buy it. (90-93)/2015+

2010 Pouilly-Vinzelles "Les Quarts": (from vines between 40 and 65 years of age). While there are floral notes here as well, the nose is more centrally driven by a variety of citrus characters, especially lemon but also lime and grapefruit. The pure, intense and very rich middle weight flavors are also intensely stony and this is like rolling rocks around in your mouth on the ultra-racy, energetic, explosive and bone dry finish. This stunning effort is certainly finer than the straight Pouilly-Vinzelles but not necessarily any more complex. (91-93)/2015+

2010 Pouilly-Vinzelles "Les Longeays": This elegant, pure and airy nose features acacia blossom, tangerine

peel, wet stone and dried rose petals. There is fine volume to the vibrant, intense and beautifully delineated flavors that also possess a driving, explosive and bone dry finish of exquisite length. It's not quite as complex but this may develop with time as the underlying material is certainly present for it to do so. (90-93)/2015+

Bret Brothers:

2010 Mâcon-Chardonnay: A fresh, pretty and mildly exotic nose speaks mostly of floral and yellow fleshed fruit before merging with impressively rich and fresh middle weight flavors that are utterly delicious, all wrapped in a racy and balanced finish of average depth. There is a very slight hint of warmth but it's not enough to really impair the sense of harmony. 87/2012+

2010 Mâcon-Chardonnay "La Roche": An almost invisible hint of SO₂ does not materially detract from the exotic aromas of muscat, apricot and mango that marry into opulent, fresh and mouth coating flavors that possess a subtle minerality on the delicious finish where it adds an appealing sense of lift. 88/2013+

2010 Mâcon-Uchizy - La Martine: The very fresh and bright aromas speak of floral, citrus and hints of botrytis that lead to rich, round and full-bodied flavors that possess unusually good volume for the appellation, all wrapped in a sappy yet well- detailed finish. This forward and generous effort is really quite lovely. (87-90)/2012+

2010 Mâcon-Cruzilles: (from 35 to 70 year old vines). A hint of the exotic adds nuance to the fresh and perfumed aromas of lime, menthol and wet stone where the latter element can also be found on the quite rich yet energetic, even racy middle weight flavors that possess excellent precision and punch on the citrus and mineral-inflected finish. (88-91)/2014+

2010 Mâcon-Cruzilles "Clos des Vignes du Maynes": A similar if slightly more complex nose also possesses excellent richness but here the volume and mid-palate concentration are at another level entirely with simply knockout depth and fantastic length. This delivers remarkable quality for such a "humble" *appellation* and while Mâcon-Cruzilles is among the very best of the Mâcon *villages*, one rarely sees such distinction and class at this level. Highly recommended. (90-93)/2015+

2010 St. Véran "En Combe": (from Chasselas). A perfumed and airy nose of dried flowers, apple and lemon zest combines with intense, pure and overtly mineral-inflected middle weight flavors that possess good verve and detail on the sappy and solidly lingering finish. I like the balance here and this is exactly what one expects from a quality St. Véran. (89-91)/2014+

2010 St. Véran "La Côte Rôtie": Even aggressive swirling doesn't liberate much in the way of a nose save for a hint of muscat. Otherwise, there is good verve to the rich, pure and admirably intense flavors that exhibit fine detail and plenty of punch on the balanced and lingering finish. An understated wine of style and grace but clearly one that will need a year or so to find its center. (89-91)/2014+

2010 Viré-Clessé "La Verchère": A lightly exotic, fresh and distinctly lemon-inflected nose complements well the citrus- infused, full-bodied and concentrated flavors that brim with ample amounts of dry extract that buffers the moderately firm acid spine on the solidly persistent finish. This well-balanced effort offers excellent complexity. (90-92)/2015+

2010 Viré-Clessé "Sous les Plantes": (50 to 70 year old vines). A notably ripe nose combines classic citrus and yellow orchard fruit together with noticeable exotic aromas that merge gracefully into rich, fresh and attractively intense flavors that possess excellent mid-palate concentration that imparts a sappy and textured mouth feel to the tangy, energetic, balanced and solidly persistent finish. (89-92)/2014+

2010 Pouilly-Loché "La Colonge": A very fresh and almost completely classic nose does exhibit a trace of exotic fruit to the otherwise very pretty spiced pear and floral nose. The very rich, concentrated and extract rich flavors are supported and shaped by moderately firm acidity and fine length. This is quite good in the context of the *appellation*. 89/2013+

2010 Pouilly-Loché "Les Mures": This is also extremely fresh with a bit more exotic fruit influence that includes apricot and mango along with the more typical floral and lemon aromas. There is a bit more volume and concentration present on the full- bodied yet well-detailed medium weight flavors that also possess fine intensity and persistence. This is also very, very good in the context of the *appellation*. This generous and fleshy effort is recommended. 90/2013+

2010 Pouilly-Fuissé "Clos Reysié": A highly perfumed nose speaks of lavender and scented soap (yes, I know, curious yet attractive all the same) along with hints of the exotic. The broad-scaled flavors are rich to the point of opulence with a mouth feel that is almost thick yet the intensity and firm acid spine keeps everything in balance. I would not call this typical but it somehow works. 91/2014+

2010 Pouilly-Fuissé Terres de Fuissé: Strong reduction blocks an evaluation of the nose but there is excellent

intensity to the rich but racy middle weight flavors that possess an attractive sense of underlying tension to the detailed and impressively persistent finish. Lovely. (89-92)/2014+

2010 Pouilly-Fuissé Terres de Vergisson: A pure, airy and attractively layered nose is predominantly composed of various citrus elements with background hints of ripe orchard fruit and wet stone where the latter facet also contributes significantly to the appeal of the rich, vibrant and beautifully well-detailed flavors that are blessed with ample amounts of dry extract that buffers the ripe acidity that both shapes and supports the delicious finish. This understated effort is a wine of grace and harmony. (90-92)/2015+

2010 Pouilly-Fuissé “La Roche”: An elegant, pure and ripe nose of spiced pear, apricot, acacia blossom, lemon rind and wet stone gives way to impressively rich and voluminous flavors that possess a textured mouth feel before culminating in a sappy and bone dry finish. I very much like the energy and depth and this should offer a few years of upside development potential. Well worth a look. (91-93)/2015+

2010 Pouilly-Fuissé “Carentrant”: Noticeable reduction is strong enough to hide the nose for the moment though the underlying fruit appears fully ripe. There is simply terrific intensity to the middle weight flavors that seem to be built on a base of liquid rock before culminating in a racy, explosive and bone dry finish. This is indeed impressive. (90-93)/2015+