

Domaine de la Soufrandière

JEAN-GUILLAUME BRET



Grandfather Bret bought this property in Vinzelles in 1947. In 2000 Jean-Philippe and Jean-Guillaume Bret took their vineyards out of the local co-operative and established Domaine de la Soufrandière with four hectares of vines in Pouilly-Vinzelles. They also have a négociant business, Bret Brothers. Their vines are, mostly, on a perfectly situated eastfacing slope of Vinzelles called Les Quarts, on Bajocian limestone with a high silica/quartz content. They are organic and biodynamic.

The Bret brothers described 2017 as another warm and early vintage, with harvest beginning on the 26th August. They picked early compared to many of their peers, Jean-Philippe explaining that maturity came very quickly. Their decision to bring the grapes in quickly, along with their organic and biodynamic viticulture, has resulted in wonderfully fresh wines. In the cellar they are experimenting with lower levels of sulphur during the winemaking process, with the aim of obtaining full fruit and terroir expression in their wines.

White

ST VÉRAN, LA COMBE DESROCHES

Located at the foot of the north side of the Roche de Vergisson, this is a cool site which has come into its own in recent warm vintages. Young vines give plenty of energy and fruit, while the finish is fresh and crystalline. Half the wine had no sulphur added before bottling. Drink 2019-2023.

E3696B 12x75clbottlesinbond E3696M 6x150cl magnums in bond

£186.00

STVÉRAN, LA BONNODE

The Brets took on these vines in 2016, but they were so badly hailed that it produced a tiny crop. It is a long parcel, so ripens in stages and has to be picked in successive *tries*. Raised 50–50 in tank and barrel, the 2017 displays plenty of ripe fruit, a floral complexity and a crisp, citrus finish which radiates from the midpalate. Drink 2020-2025.

E4361B 12×75cl bottles in bond E4361M 6×150cl magnums in bond

£216.00

POUILLY-FUISSÉ, EN CHATENAY

This vineyard's cool location on top of the Roche de Vergisson, facing east, means it is always an elegant and fresh expression of Poully-Fuissé. The nose has spicy oak and smoky reduction, leading into a citrus palate which has a youthful bitterness that leaves you wanting another sip. Drink 2020-2025.

E3698B 12×75cl bottles in bond £240

POUILLY-FUISSÉ, AU VIGNERAIS

A likely Premier Cru vineyard, Au Vignerais is cool at 350 metres' altitude, but the shallow soils and sunny exposition give both freshness and richness. Rije yellow apples give a fresh front to the palate, which broadens out into oily spice then finishes on a tensile, saline note. Drink 2020-2026.

E3699B 12x75cl bottles in bond

£240.00

POUILLY-VINZELLES, LES LONGEAYS

This southeast-facing vineyard is an extension of Les Quarts but has deeper soil, giving earlier-ripening vines and thus a richer profile to accompany the crisp, clean and floral style of Vinzelles. Plenty of mid-palate weight and a pleasing grip on the finish suggest great potential. Drink 2020-2026,

E3700B 12x75clbottlesinbond

£240.00

POUILLY-VINZELLES, LES QUARTS

From vines aged over 80 years old and located in the mid-slope sweet spot of this beautiful vineyard, this is delightfully balanced. The perfect weight of fresh fruit sits alongside vibrant energy and purity that gives a spine-tingling finish. An outstanding wine with poise, grace and verve. Drink 2020-2027.

E3701B 12x75cl bottles in bond

£270.00

POUILLY-VINZELLES, LES QUARTS, CUVÉE MILLERANDÉE

The special $cuv\acute{e}$ – bottled for us exclusively in magnums – comes from a few rows of vines which produce tin, ultra-concentrated grapes. There is a lovely touch of reduction on the nose and a constantly changing array of aromas. The palate is concentrated with weighty fruit, buzzing energy and tons of dry extract. Wow. Drink 2021-2030.

E3702M 6x150cl magnums in bond

£360.00