

BRET BROTHERS – POUILLY-FUISSE EN CAREMENTRANT

Bourgogne



APPELLATION: Pouilly-Fuissé

BLEND: Chardonnay

WINEMAKER: Jean-Philippe and Jean-Guillaume Bret

VINEYARD: _____

Pouilly-Fuissé lies on a foundation of fossil-limestone identical to those found further north in the Côte-d'Or. Grapes for this wine come from a 0.5ha parcel called En Carementrant at 350m, facing due south under the cliff of Roche de Vergisson. Soils are clay-limestone with a high limestone content. The vines are between 50-60 years old.

VITICULTURE: _____

Viticulture is under conversion to organics. They work with a horse in the vineyards to avoid soil compaction.

WINEMAKING: _____

Grapes are hand harvested and undergo a gentle full-bunch press. Fermentation is in 228 litre oak barrels, with natural yeasts. The wine undergoes malo and ages in barrel for 11 months. The wines aren't fined or filtered and are bottled with a small addition of sulphur.

WEBSITE: <https://www.bretbrothers.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A rich cascade of fruit, Apples and pears, and a touch of spice. Rich, spicy, creamy and juicy with a long concentrated finish.