

# DOMAINE LA SOUFRANDIÈRE – "La Bonnode" CUVÉE OVOÏDE

Bourgogne



**APPELLATION:** Saint-Véran

**BLEND:** Chardonnay

**WINEMAKER:** Jean-Philippe and Jean-Guillaume Bret

**VINEYARD:** \_\_\_\_\_

The Saint-Veran appellation was created in 1971 and sits on rolling hills between Mâconnais and Beaujolais. The climate is warmer and drier than the Côte d'Or. "La Bonnode" is a 2-hectare plot in one single block, facing east on the foot of the Roche de Vergisson looking down the Saône valley, often with views as far as Mont Blanc to the east. Vines are between 30 and 35 years old and grow on clay-limestone soils on gentle slopes.

**VITICULTURE:** \_\_\_\_\_

Viticulture is certified biodynamic since 2006. They work with a horse in some of their vineyards to avoid soil compaction.

**WINEMAKING:** \_\_\_\_\_

Grapes are hand harvested, and undergo a gentle 3 hour press, Fermentation is in a 19hl concrete egg with natural yeasts. After fermentation the wine stays in this tank for one year. The wine is then racked to stainless-steel where it ages on fine lees for another six 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:** \_\_\_\_\_

Caramelised, rich nutty, toasted nuts and salt on the nose. Fresh citrus, green apple, a bit of texture, juicy fruit finish.