

DOMAINE LA SOUFRANDIÈRE – "La Bonnode" ZEN

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 sheltered 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. The parcel is made up of long rows on a slope, so the grapes ripen in stages and are picked in successive tries.

VITICULTURE: _____

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

WINEMAKING: _____

Grapes are hand harvested, and undergo a gentle 3 hour press, Fermentation is in old oak barrels and vats, with natural yeasts. The wine undergoes malo and ages for 17 months in barrels and tanks. The wines aren't fined or filtered, and are bottled with a small addition of around 20 mg/l of sulphur.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Waxy, floral nose with some hay. Energetic and complex on the palate with apricots, ripe citrus and some spice.