



**BRET BROTHERS**

**Viticulture**

Organic (some vineyards certified and others in conversion)

<b>Wine</b>	<b>Terroir</b>	<b>Vinification</b>	<b>Élevage</b>	<b>Chemistry (2018 vintage)</b>
<i>Pouilly-Fuissé En Caramentrant</i>	<i>0.5 ha of vines planted between 1956 and 1966; south-facing at 350m, under the Roche de Vergisson</i>	Manual harvest, whole berries crushed. Alcoholic and malolactic fermentation in 228L neutral barrels.	18 months aging in 228L older oak barrels. 5-6 months blending/ settling in stainless steel tanks. Bottled unfiltered and unfiltered.	____% alc pH ____ TA ____gm/L Total SO <sub>2</sub> ____mg/L Free SO <sub>2</sub> ____mg/L
<i>Pouilly-Fuissé En Terres de Vergisson</i>	<i>Two parcels: the first planted in 1930s, northern exposition with ferruginous limestone soil; the second parcel planted in the 1990s, with eastern exposition and sandstone soil.</i>	Whole cluster fermentation over indigenous yeasts; malolactic fermentation in barrique.	11 months élevage in 228L neutral oak.	____% alc pH 3.35 TA ____gm/L Total SO <sub>2</sub> ____mg/L Free SO <sub>2</sub> ____mg/L
<i>Morgon Les Charmes</i>	<i>1 ha. planted in 1946, on plateau facing southwest from 250m, over granite soil.</i>	Whole cluster fermentation over indigenous yeasts; malolactic fermentation in barrique.	1 year aging in neutral oak.	____% alc pH ____ TA ____gm/L Total SO <sub>2</sub> ____mg/L Free SO <sub>2</sub> ____mg/L
<i>Mâcon -Chardonnay Climat "Les Crays"</i>	<i>Parcel located in the village of Charonnay. Soils rich in Limestone. West-facing at 220m altitude, with a 20% gradient. 20-45 year old Chardonnay vines - 7500 vines/ha</i>	Hand-picked, Vinification and ageing 80% tank and 20% barrel ; 100% indigenous yeasts, unfiltered, 100% malolactic fermentation	11 months ageing in <i>demi-muids</i>	____% alc pH 3.16 TA ____gm/L Total SO <sub>2</sub> 55 mg/L Free SO <sub>2</sub> ____mg/L
<i>Mâcon -Villages "Terroirs du Mâconnais"</i>	<i>Assemblage from various terroirs of the Mâconnais Jurassic Clay limestone soils; vines aged from 25 to 70 years-old</i>	Hand-picked, Vinification and ageing 90% tank and 10% barrel ; 100% indigenous yeasts, unfiltered, 100% malolactic fermentation	11 months ageing in oak barrel (228L)	____% alc pH 3.23 TA ____gm/L Total SO <sub>2</sub> 55 mg/L Free SO <sub>2</sub> ____mg/L