



MÂCON SOLUTRÉ-POUILLY 2022

APPELLATION MÂCON SOLUTRÉ-POUILLY PROTÉGÉE

A vineyard rooted in History



The parcels producing this wine are located alongside those producing the Pouilly-Fuissé appellation, at the foot of the famous Roche de Solutré, a remarkable prehistoric site.



THE 2022 VINTAGE

It is characterised by particularly hot and dry conditions. Temperatures were above average from February onwards, giving us a small scare during a late frost episode in April which, fortunately, had no consequences. The summer of 2022 ranks as the second hottest summer since 1947.

In terms of rainfall, the year was largely deficient despite a very wet June that saved the vines from decline.

The very good fruit set promised an abundant harvest, however reduced by the summer drought which caused low juice yields.

The wines are extremely fruity, with low acidity and an unctuous texture. It is a flattering and indulgent vintage, with the best cuvées destined for a very bright future.

ANALYSES

Alcohol content: 13.5 % vol.

pH: 3.56

Total acidity: 2.8 g/l H₂SO₄

Total sulfites: 66 mg/l



VINEYARD

Village and lieu-dit: Solutré-Pouilly, in the climats "Les Condemines" and "Les Carras".

Grape variety: Chardonnay

Parcel area: 0.65 ha

Year(s) of vine planting: from 1983 to 2015 (average age: 23 years).

Soil: deep clay-limestone with few stones

Altitude, aspect and slope: 370 to 400 metres altitude, gentle slopes facing north-east and south.

Environmental certification: second year of organic conversion.



WINEMAKING & AGEING

Harvest date: 09/09/2022

Harvest method: Mechanical

Winemaking: Pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in temperature-controlled stainless steel tanks. Spontaneous and complete malolactic fermentation.

Ageing: On total lees in the fermentation vessel, for 10 months.

Bottling: 11/07/2023

Number of bottles produced: 3,008 bottles



TASTING & SERVICE

TASTING NOTES:

THE VERY CLAYEY SOILS ON WHICH THIS WINE IS PRODUCED GIVE IT AN UNCTUOUS TEXTURE AND A GENEROUS BODY. AROMAS OF STEWED APPLE AND YELLOW PEACH DOMINATE, GIVING THIS WINE GREAT INDULGENCE AND HARMONY.

SERVING:

SERVE AT 12-13°C, WITHOUT PRIOR OPENING OF THE BOTTLE OR DECANTING.

AGEING POTENTIAL:

DRINK WITHIN 1 TO 5 YEARS.

FOOD PAIRING SUGGESTIONS:

APERITIF, AVOCADO AND PRAWN SALAD, GRILLED WHITE FISH, FRESH OR AGED GOAT'S CHEESE, COMTÉ.

