



MÂCON SOLUTRÉ-POUILLY 2023

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 2023 VINTAGE

It is characterised by even higher temperatures than 2022, particularly in spring, early summer, and the first fortnight of September. The harvest began on 7 September during the heatwave, ending on the 21st in more pleasant conditions.

In terms of rainfall, it was regular and sufficient for the vines but caused greater disease pressure.

No climatic accident having impacted our vineyard, the harvest was abundant and healthy, with fine ripeness.

The style of the wines is similar to 2022: indulgent, flattering, with low acidity and excellent ageing potential on the finest cuvées.

ANALYSES

Alcohol content: 13.5 % vol.

pH: 3.53

Total acidity: 3 g/l H₂SO₄

Total sulfites: 79 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: 24 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: 17/09/2023

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 9 months.

Bottling: 12/07/2024

Number of bottles produced: 6,587 bottles



TASTING & SERVICE

TASTING NOTES:

THE VERY CLAY-RICH SOILS ON WHICH THIS WINE IS PRODUCED GIVE IT A SMOOTH TEXTURE AND 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



PRESS & AWARDS

2023

93/100 REVUE DES VINS DE FRANCE NO.691 (JUNE 2025)

DISTINGUISHED BY THE SAINT-VINCENT 2025 SELECTION COMMITTEE (16.6/20)

15/20 BOURGOGNE AUJOURD'HUI MAGAZINE NO.179 (NOVEMBER 2024)

