



POUILLY-FUISSÉ PREMIER CRU "EN SERVY" 2022

POUILLY-FUISSE PREMIER CRU PROTECTED DESIGNATION OF ORIGIN

The garden-vineyard in the heart of the village of Solutre-Pouilly



"En Servy" comes from the deformation of the word *esservis*, from the verb *essarter*, meaning to clear land. This climat therefore designates plots that were cleared.



THE 2022 VINTAGE

It is characterised by particularly warm 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.

Regarding precipitation, the year was largely deficient despite a very rainy 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 a smooth texture. It is a flattering and indulgent vintage, with the best cuvees promising a very bright future.

ANALYSIS

Alcohol content: 13.5% vol.

pH: 3.75

Total acidity: 2.6 g/l H₂SO₄

Total sulphites: 104 mg/l



WINEMAKING & AGEING

Harvest date: 02/08/2022

Harvest method: Manual

Winemaking: Pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in traditional Burgundian barrels of 228 litres. 1/3 new barrels, 1/3 one-wine barrels. Spontaneous and complete malolactic fermentation.

Ageing: On total lees in barrels for 11 months. Blending in stainless steel tank mid-August 2022, then continued ageing on fine lees for 2 months.

Bottling: 31/10/2023

Number of bottles produced: 900 bottles.



VINEYARD

Commune and lieu-dit: Climat "En Servy" in Solutre-Pouilly.

Grape variety: Chardonnay

Plot area: 0.20 ha

Vine planting year(s): 1971 (Age: 51 years)

Soil: Stony clays and marls, formed by the scree of the Roche de Solutre.

Altitude, exposure and slope: 320 to 330 metres altitude, steep south-facing slope. Surrounded by walls, making it an extremely warm terroir.

Environmental certification: Third year of organic conversion.





TASTING & SERVICE

TASTING NOTES:

THE VERY WARM MICROCLIMATE OF THIS PLOT GIVES THE WINE A BRILLIANT GOLDEN COLOUR. THE NOSE IS POWERFUL, WITH AROMAS OF STEWED STONE FRUITS, YELLOW AND WHITE FLOWERS WITH NOTES OF TOASTED BRIOCHE AND MELTED BUTTER. THE PALATE IS FULL, SILKY, WITH A BEAUTIFUL AROMATIC FRESHNESS.

SERVING:

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

AGEING POTENTIAL:

CAN BE ENJOYED IN ITS YOUTH, OR KEPT FOR 10 YEARS AND MORE.

FOOD PAIRING SUGGESTIONS:

APERITIF, BRETON LOBSTER, WHITE FISH IN SAUCE, WHITE MEATS IN CREAM, REGIONAL DISHES (SWEETBREADS).



PRESS & AWARDS

2022

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