



POUILLY-FUISSÉ PREMIER CRU "EN SERVY" 2023

APPELLATION POUILLY-FUISSÉ PREMIER CRU PROTÉGÉE

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 2023 VINTAGE

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

Regarding precipitation, it was regular, sufficient for the vines but causing greater disease pressure.

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

The style of the wines is similar to 2022: generous, flattering, with low acidity and great ageing potential on the finest cuvees.

ANALYSIS

Alcohol content: 13.5 % vol.

PH: 3.70

Total acidity: 3.1 g/l H₂SO₄

Total sulphites: 111 mg/l



VINEYARD

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

Grape variety: Chardonnay

Plot area: 0.20 ha

Year(s) of planting: 1971 (Age: 52 years)

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

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

Environmental certification: Organic wine.



WINEMAKING & AGEING

Harvest date: 09/09/2023

Harvest method: Manual

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

Ageing: On total lees in barrels for 11 months. Blending in stainless steel tank at the end of August 2024, then continued ageing on fine lees for 2 months.

Bottling: 13/11/2024

Number of bottles produced: 900 bottles.





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 FRUIT, 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 (VEAL SWEETBREADS).



PRESS & AWARDS

2023

15/20 BOURGOGNE AUJOURD'HUI MAGAZINE N°178 (AUGUST/SEPTEMBER 2024) (DURING AGEING)

