



POUILLY-FUISSÉ PREMIER CRU « POUILLY » 2023

APPELLATION POUILLY-FUISSE PREMIER CRU PROTEGEE

The historic heart of the Pouilly-Fuisse appellation



This climat was created when the premier crus were established on the 2020 vintage, by grouping together several very renowned climats in the area (Au Clos, Aux Morlays...)

This parcel has been attached to the estate since 2022.



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, rainfall 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 beautiful maturity.

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 : 14 % vol.

PH : 3.55

Total acidity : 3.3 g/l H₂SO₄

Total sulphites : 120 mg/l



VINEYARD

Village and lieu-dit : Climat "Pouilly" in Solutre-Pouilly

Grape variety : Chardonnay

Parcel area : 0.92 ha

Year(s) of vine planting : From 1976 to 2017

Soil : derived from Jurassic marls, slightly stony

Altitude, aspect and slope : 315 to 340 metres altitude, average slope with east-facing exposure.

Environmental certification : Second year of organic conversion



WINEMAKING & AGEING

Harvest date : 08/09/2023

Harvest method : Manual

Winemaking : Pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in traditional 228-litre Burgundy barrels. 20% new oak, 15% 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 5 months.

Bottling : 21/01/2025

Number of bottles produced : 4,873 bottles, 110 magnums and 34 jeroboams.



TASTING & SERVICE

TASTING NOTES:

THE WINE DISPLAYS BEAUTIFUL GOLDEN HIGHLIGHTS. THE NOSE IS INTENSE, WITH NOTES OF PEACH AND APRICOT, AS WELL AS SWEET SPICES. ON THE PALATE, IT IS A FAIRLY POWERFUL WINE, WITH A SMOOTH AND RICH TEXTURE BUT A BEAUTIFUL FINAL 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:

FISH AND WHITE MEATS IN SWEET/SAVOURY SAUCE (TAGINES...), FOIE GRAS, STRONG CHEESES.



PRESS & AWARDS

2023

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

