



Mâcon- Solutré-Pouilly



APPELLATION D'ORIGINE CONTRÔLÉE

An additional geographical denomination that is part of the **Régionale** Mâcon **appellation** in the *Mâconnais*. According to the 2005 specifications rules, the name Mâcon-Solutré-Pouilly refers to white wines grown within a defined area in the village of **Solutré-Pouilly**.

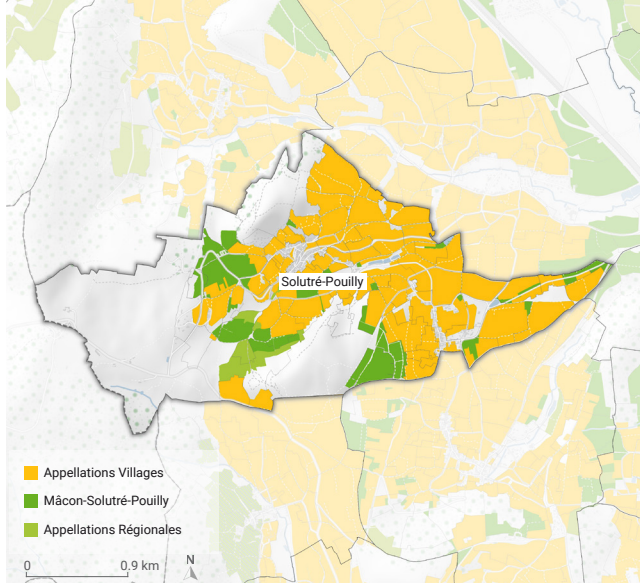
TASTING NOTES

Mâcon-Solutré-Pouilly wines are yellow gold with a color that is often more intense than that of their more northerly neighbors. On the nose, they initially offer generous and sweet notes of candied fruits and citrussy flavors of lemon and grapefruit, but without exuberance. Then this gives way to tones suggesting quince jelly and fresh *mirabelle* plums. The maturity one can detect is combined with an aromatic freshness and indulgence in the mouth. The wines are structured, but nonetheless lively on the finish.

SERVING SUGGESTIONS

For a perfect flavor combination given the liveliness of this wine on the tongue, opt for an appetizer like a creamy leek tart or risotto verrine. Then allow its acidulated structure to cut through the parsley butter of razor fish *à la plancha*, gratinated oysters, or snails cooked in garlic butter.

Serving temperatures: 10-11°C as an aperitif, 11-12°C with food.



LOCATION

Produced on the terroir of Solutré-Pouilly, the emblematic village of the southern *Mâconnais*, the Mâcon-Solutré-Pouilly AOC is, along with Pouilly-Fuissé and Saint-Véran, one of three *appellations* found on this formerly renowned winegrowing territory

For millennia, the rocky outcrop of Solutré has fascinated people. Initially perceived as a natural curiosity and then as an obvious defensive promontory, this is a key site, in geological, archeological, and enological terms.

SOILS

At the southern tip of the *Mâconnais*, the winegrowing slopes are open to the warm winds. However, its location to the side of the Pouilly-Fuissé “peninsular”, slightly lessens this southerly influence.

The vines in the area of La Levée face due south and grow on a bench formation made up of moderately deep soils with few pebbles and lots of marl and thus clay. This Lias formation dates back 180 million years. As one draws closer to Mont de Pouilly, the east-northeasterly-facing vines grow on yellow marl-limestone soils that are rich in fossils and date back to the Middle Jurassic, some 170 million years ago.

COLOUR(S) AND GRAPE VARIETY(IES)

Whites - *Chardonnay*.

PRODUCTION

Area under vine: 36.56 ha

Annual harvest: 252,639 bottles

Source: 5-year average, 2017-2021