



PUERI SOLIS 2023

● *Enfant
solaire*

GRAPE VARIETY

100% melon de Bourgogne

AOP

Vin de France

PLOT PROFILE

Plot of vines named les Noëlls planted in 1936 in the village of La Chapelle-Heulin. Mass selection (no clones). Mother rock of schist and micascist in «La Plécisière».

VINEYARD CARE THROUGH THE SEASONS

The 2023 vintage is a year of balance: heat in spring and early summer, rains during much of the month of July as well as early August then strong heats in late summer and during harvest. Our team has therefore walked through the vineyards many times during the year in order to preserve each cuvée's uniqueness of terroir, without the solar aspect of previous vintages. We treat and take care of the vines with natural preparations (no chemical products). We stimulate soil life with horn dung; preparation 500 in spring with one or two applications, and then a 501 after bloom and before harvest if necessary. Pruning is short (simple guyot) and gentle (sap-flow respecting) during winter. Vine density is 6,500 plants per hectare. A careful sorting is carried out in the vineyard by the harvesters before pressing in our cellars. This plot was very affected by loff of harvest in 2023. Tiny yields concentrated the natural aromas to give birth to this exceptional and rare juice.

WINEMAKING TECHNIQUES

Spontaneous fermentation using only natural yeasts. Fermentation and maturation on lees in underground glass lined vats during 16 months without racking until bottling in january 2025.

TASTING

Serve at 12°C

Stewed chicken, chanterelles and pine emulsion, old Comté or Salers, terrine of Foie gras marbled with cocoa, seared rouget with mashed topinamours and hazelnut oil, or very simply as an apéritif !

PRESS

Sophie Amont opened a bottle of **Pueri Solis**, one of thoses so exciting muscadet made by Domaine Luneau-Papin... **LE MONDE DES VINS** by Stéphane Daveet – Fév 2021 – Aux Pesked (F21)

Matured for 42 months, **Pueri Solis** 2005 develops a majestic breadth nurished by the sun and the year. **Guide RVF 2021** by Alexis Goujard

Pueri Solis 2009 offers agrume and curry notes while 2005 joyfully moves towards mirabelle plum notes. **RVF Guide Vert 2015**

PACKAGING

750 ML & 1500 ML bottle
6 or 12 bottles cases

CERTIFICATION

Organic agriculture certified by ECOCERT FR-BIO-01
Biodynamic labélisation by DEMETER & BIODYVIN

