



PUERI SOLIS

● *Enfant
solaire*

GRAPE VARIETY

100% Melon de Bourgogne

PLOT PROFILE

Village of La Chapelle-Heulin. Vines planted in 1954.
Mass selection (no clones). Mother rock of schist and micaschist, in «La Plécisière»

VINEYARD CARE THROUGH THE SEASONS

Spring soil preparation has been performed in a traditional manner (earthing down and hoeing) throughout the entire estate since 2009. We treat and take care of the vines with natural preparations (no chemical products) and sow cover crops such as pulses and cereals at the end of summer, with close attention to the needs of each crop. We stimulate soil life with one or two applications of horn dung; (preparation 500) in spring and apply a horn silica (preparation 501) after bloom and before harvest if necessary.

Vines are short cut pruned (single guyot) during winter. Vine density is 6,500 plants per hectare. Careful sorting is carried out in the vineyard by grape harvesters.

WINEMAKING TECHNIQUES

Grapes are pressed in a pneumatic press, strength and length of pressing is adapted to each vintage. Spontaneous fermentation using only natural yeasts. Fermentation and maturation on lees in underground glass lined vats for thirty two months, without racking until bottling.

TASTING

Serve at 12°C

Stewed poulard, porcini, chanterelles and pine emulsion. Extra mature comté, duck foie gras terrine marbled with cocoa nibs. Snacked red mullet with mashed sunchokes and hazelnut oil.

Pueri Solis 2009 shows an array of citrus and curry aromas, and the 2005 is evolving merrily towards Mirabelle plum notes.

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PACKAGING

750ml and 1500 ml Sommelière Loire bottle
6 or 12 bottle cases

CERTIFICATION

ECOCERT organic agriculture certification
Biodynamic certification in progress

