



BIO - Organic viticulture

CLOS DES ROCS

MÂCON-FUISSÉ EN VERS CHÂNES

Mâcon-Fuissé is the king of the Mâcon-village wines. A little sister to Pouilly-Fuissé, it does not merely share the same village name; it reassures with the remarkable quality of its terroirs.

TYPE : Blanc

APPELLATION: En Vers Chânes

NAME OF THE CUVÉE: Mâcon-Fuissé

GRAPES: Chardonnay

FARMING: Biologique

SURFACE AREA: 0,25ha

ALTITUDE: 400m

AGE OF THE VINES: 45 years

NUMBER OF BOTTLES PRODUCED: 2000

TERROIR AND EXPOSURE : Facing east, with sandy-limestone soils on sandstone at altitude, it is swept by all winds.

VINIFICATION AND AGING : Manual harvesting, very slow pressing after crushing. 50% is vinified and aged in stainless steel tanks, and 50% in 500-liter barrels for 11 months. Controlled sulfiting.

TASTING : With notes of ripe citrus, it gains an airy dimension with its liveliness.

FOOD AND WINE PAIRINGS : Serve at 14°C.

Alcohol abuse is dangerous for your health, consume in moderation.

Women who are pregnant should not consume alcohol. It is forbidden to sell alcohol to minor under 18 year of age.

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