



BIO - Organic viticulture

CLOS DES ROCS

MÂCON-LOCHÉ EN CHARPAUX

A breath of fresh air at the estate, with young vines resistant to climate change.

TYPE : Blanc

APPELLATION: En Charpaux

NAME OF THE CUVÉE: Mâcon-Loché

GRAPES: Chardonnay

FARMING: Biologique

SURFACE AREA: 2,5ha

ALTITUDE: 235m

AGE OF THE VINES: 15 years

NUMBER OF BOTTLES PRODUCED: 22000

TERROIR AND EXPOSURE : Facing east, with sandy-limestone, stony soils on massive schists.

VINIFICATION AND AGING : Manual harvesting, very slow pressing after crushing. 90% is vinified and aged in stainless steel tanks and 10% in 500-liter barrels for 11 months.

TASTING : Domaine du Clos des Rocs, Mâcon-Loché, 2019, white. This autumn, there will be some sad and monotonous end-of-days. You'll come home from work after a day when your pompous HR director has climbed even higher in your esteem. So since it'll be a Tuesday night and the weekend is just around the corner, you won't turn down a nice little glass of white wine when you get home. The Mâconnais offers the best in the region, especially when crafted by Olivier Giroux.

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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