



CLOS DES ROCS

MÂCON-LOCHÉ EN PRÈS FORÊT

A Mâcon that surprises with its very fruity aromatic profile, a cocktail of citrus followed by notes of yellow peaches. Juicy on the palate, with roundness and plenty of freshness: an ideal wine for the aperitif.

TYPE: Blanc

APPELLATION: En Près Forêt

NAME OF THE CUVÉE: Mâcon-Loché

GRAPES: Chardonnay **FARMING:** Biologique **SURFACE AREA:** 1ha61

ALTITUDE: 230m

AGE OF THE VINES: 40 years

NUMBER OF BOTTLES PRODUCED: 12000

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: A wine of immediate pleasure, though it won't shy away from aging for 10 years. It is characterized by floral and lemony notes on the nose, with a fresh attack supported by a balanced structure enriched with ripe fruit aromas. Its indulgent mouthfeel makes it an ideal cuvée to serve as an aperitif and at the beginning of your meals. Cheers!

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.