



BIO - Organic viticulture

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.

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