



BIO - Organic viticulture

CLOS DES ROCS

POUILLY-LOCHÉ EN CHANTONE

The Pouilly-Loché appellation covers only 32 hectares in total, and "En Chantone" is undoubtedly one of the oldest parcels in the appellation.

TYPE : Blanc

APPELLATION: En Chantone

NAME OF THE CUVÉE: Pouilly-Loché

GRAPES: Chardonnay

FARMING: Biologique

AGE OF THE VINES: 95 years

TERROIR AND EXPOSURE : Facing east, with noble reddish clays mixed with limestone pebbles, situated on the limestone bedrock of the Bajocian period.

VINIFICATION AND AGING : Manual harvesting, very slow pressing after crushing. 50% is vinified and aged in 500-liter barrels aged 2 to 8 years, and 50% in stainless steel barrels for 12 months, followed by bottling without filtration after 13 months of aging.

TASTING : This very distinctive cuvée is characterized by elegant generosity right from the first nose, with notes of orange and wisteria. The palate starts with energy and then unfolds into a structure supported by controlled aging. These 95-year-old vines have a lot to offer. "En Chantone" will leave no one indifferent.

FOOD AND WINE PAIRINGS : It pairs wonderfully with all your culinary moments around a table where Bresse poultry is served, especially after enjoying a starter of sautéed scallops. 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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