



BIO - Organic viticulture

CLOS DES ROCS

POUILLY-LOCHÉ LES 4 SAISONS

Produced from noble clays, this wine impresses with its explosive bouquet. Indulgent and driven by natural tension, it is best enjoyed within the year.

TYPE : Blanc

APPELLATION: Les 4 Saisons

NAME OF THE CUVÉE: Pouilly-Loché

GRAPES: Chardonnay

FARMING: Biologique

SURFACE AREA: 0,75ha

ALTITUDE: 250m

AGE OF THE VINES: 40 years

NUMBER OF BOTTLES PRODUCED: 4000

TERROIR AND EXPOSURE : Facing east, on noble clays, with gravelly soil over Triassic sandstone (250 million years old).

VINIFICATION AND AGING : Manual harvesting, very slow pressing after crushing. 100% is vinified and aged in 500-liter barrels aged 2 to 8 years for 12 months. Controlled sulfiting.

TASTING : A seductive Chardonnay with an explosive bouquet. Indulgent yet guided by natural tension, it is ready to be opened today. Be mindful of the long, crisp finish, as it is irresistible.

FOOD AND WINE PAIRINGS : It pairs wonderfully with all your cooked fish and white meats, but it can also be served simply before the meal to whet your guests' appetites. 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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