



BIO - Organic viticulture

CLOS DES ROCS

POUILLY-LOCHÉ LES BARRES

On more gravelly soils with pebbles, "Les Barres" seduce with their roundness, supported by delicate fruit and perfect freshness.

TYPE : Blanc

APPELLATION: Les Barres

NAME OF THE CUVÉE: Pouilly-Loché

GRAPES: Chardonnay

FARMING: Biologique

SURFACE AREA: 0,50ha

ALTITUDE: 250m

AGE OF THE VINES: 50 years

NUMBER OF BOTTLES PRODUCED: 4000

TERROIR AND EXPOSURE : Facing east, on noble clays, with gravelly soil over Triassic sandstone (205 million years old). Two distinct parcels located 100 meters apart.

VINIFICATION AND AGING : Manual harvesting, very slow pressing after crushing. 100% 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 cautious 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.

Domaine du Clos des Rocs - 64 Chemin de Colonge, Loché - 71000 Mâcon - France

Phone: 03 85 32 97 53 - E-mail: vin@closdesrocs.fr

www.closdesrocs.fr