



BIO - Organic viticulture

CLOS DES ROCS

POUILLY-LOCHÉ LES MÛRES

Future 1er Cru, Les Mûres is undoubtedly the best ambassador of the Pouilly-Loché appellation.

TYPE : Blanc

APPELLATION: Les Mûres

NAME OF THE CUVÉE: Pouilly-Loché

GRAPES: Chardonnay

FARMING: Biologique

SURFACE AREA: 1ha

ALTITUDE: 260m

AGE OF THE VINES: 70 years

NUMBER OF BOTTLES PRODUCED: 6000

TERROIR AND EXPOSURE : East-facing slopes, with shallow reddish soil mixed with limestone pebbles, often with bedrock just 20 cm below.

VINIFICATION AND AGING : Manual harvesting, very slow pressing after crushing. 100% vinified and aged in 500-liter barrels aged 2 to 8 years for 12 months, aiming to highlight the wine's salinity, a reflection of the terroir. Controlled sulfiting.

TASTING : Chardonnay with beautiful freshness, featuring notes of ripe lemon and sweet almond. The aging in 500-liter barrels adds a lovely toasty note. The overall profile is balanced, fresh, with a delicate final salinity that enhances the minerality. True elegance. Les Mûres, future 1er Cru: to be continued.

FOOD AND WINE PAIRINGS : It pairs wonderfully with scallops or line-caught bass, as well as white meats, for example. 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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