



BIO - Organic viticulture

CLOS DES ROCS

## POUILLY-LOCHÉ CLOS DES ROCS MONOPOLE

One bites into a ripe fruit produced on a great terroir.

**TYPE :** Blanc

**APPELLATION:** Clos des Rocs Monopole

**NAME OF THE CUVÉE:** Pouilly-Loché

**GRAPES:** Chardonnay

**FARMING:** Biologique

**SURFACE AREA:** 3ha

**ALTITUDE:** 250m

**AGE OF THE VINES:** 85 years

**NUMBER OF BOTTLES PRODUCED:** 15000

**TERROIR AND EXPOSURE :** This wine comes from a 3-hectare Clos managed under sustainable practices with no use of herbicides. The east-facing vines are 70 years old. The shallow terroir consists of reddish soil mixed with limestone stones, with bedrock often found just 30 cm below.

**VINIFICATION AND AGING :** After manual harvesting, the grapes are pressed slowly. A light static settling is performed to retain as much material as possible before fermentation, which is often very long. This process occurs thanks to the indigenous yeasts naturally present on the grapes. No additives, except for meticulously added sulfites, interfere with the birth of this wine.

**TASTING :** The wine has a powerful nose, delicate with notes of hawthorn and pears. The palate is round and generous with ripe fruit, supported by balance and purity. A truly great wine for aging, already pleasant to taste.

**FOOD AND WINE PAIRINGS :** It pairs wonderfully with the finest culinary moments, especially with shellfish, fish, and creamy Bresse poultry. 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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