



BIO - Organic viticulture

CLOS DES ROCS

POUILLY-LOCHÉ CLOS DES ROCS RÉVÉLATION

Experimental cuvée from the estate. It is sourced from the oldest vines of the Clos. Its reddish clay-limestone soil is rich in iron oxide. Vinified without sulfur, it should be consumed within five years for its digestible and healthy qualities.

TYPE : Blanc

APPELLATION: Clos des Rocs Révélation

NAME OF THE CUVÉE: Pouilly-Loché

GRAPES: Chardonnay

FARMING: Biologique

SURFACE AREA: 0,20ha

ALTITUDE: 250m

AGE OF THE VINES: 85 years

NUMBER OF BOTTLES PRODUCED: 1200

TERROIR AND EXPOSURE : This wine comes from a selection of a few rows of Clos des Rocs, managed sustainably without 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 cold settling is performed before fermentation and aging in oak barrels (Minier cooperage). The wine is aged for 11 months and then bottled in late August of the year following the harvest.

TASTING : With great purity and a golden hue, it has aromas of yellow fruits, almonds, and lime blossom, enhanced by a hint of menthol. The opulent and indulgent palate develops brioche aromas. Creamy, it coats the palate and demonstrates a perfect balance between roundness and acidity, finishing with lovely bitterness.

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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