

Domaine Marcel Couturier

MÂCON

"AUX SCELLÉS"



Plot

This fine white wine is made from Chardonnay grapes. It comes from a plot of land with schistose soil composed of colored clay. The name of the appellation "Aux Scellés" comes from the place where these vineyards are located, in the village of Loché in the Mâconnais region of Southern Burgundy.

The vines are about 15 years old. As the domain is in conversion to organic farming, the soil is tilled about 5 times a year, using different tillage tools. In the vines, the treatments are natural (sulfur and copper) at low doses, accompanied by plant extracts and plant manures to promote the natural protective action.

Winemaking

During the harvest, the grapes are picked entirely by hand when ripe. Pressing is done by pneumatic presses with the whole bunch, without being destalked, followed by the must settling procedure that takes place twice in order to delicately extract the juices and thus preserve the aromatic finesse. The musts are cooled and decanted. The vinification occurs in French oak barrels, until spring of the following year. Bottling takes place after minimum aging of 11 months, usually in August.

Tasting Notes

The nose has typical aromas of flowers and citrus fruits, with a long and persistent finish of yellow fruit flavors.

THIS WINE WAS AWARDED :

- IN 2018 IN BOURGOGNE AUJOURD'HUI (N°143)
- IN 2017 BY RECEIVING THE GOLD MEDAL FROM THE CONCOURS GÉNÉRAL AGRICOLE
- IN 2016 IN BOURGOGNE AUJOURD'HUI (N°131).

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