Domaine Marcel Couturier



THIS WINE WAS AWARDED :

- IN 2020 BY THE GUIDE HACHETTE DES VINS
- IN 2017 IN BOURGOGNE AUJOURD'HUI (N°137)
- IN 2016 IN BOURGOGNE AUJOURD'HUI (N°131)
- IN THE REVUE DES VINS DE FRANCE FOR THE 2009 AND 2012 VINTAGES,
- IN 2016 IN VERSION FEMINA (N°754).

## 730 ROUTE DE FUISSÉ 71960 FUISSÉ

MÂCON-LOCHÉ "LES LONGUES TERRES"



This fine white wine is made from the Chardonnay grape variety. These plots have clay and limestone soils. Its name comes from "cadastré" climat, in the village of Loché in the Mâconnais region, located in Southern Burgundy.

These plots are an average of 30 years old. As the domain is undergoing a conversion to organic farming, the soil is tilled about 5 times a year, using different tillage tools. The vines undergo natural treatments, involving sulfur and copper in low doses, which is accompanied by plant extracts and plant manures to promote a natural protective action.

Dinemaking

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. This is 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 then cooled and decanted. The vinification occurs in French oak barrels until spring of the following year. Bottling takes place after a minimum aging period of 11 months.

asting Notes

This wine has a brilliant pale gold color that reveals intense scents of acacia, honeysuckle, vanilla, and grilled toast. The palate balances perfectly between richness and freshness, with expressive aromas and touches of yellow fruits, which gives it elegance and length.

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