Domaine Marcel Couturier

MÂCON-VINZELLES

"AU CORLIER"

Plot

muturier

This fine white wine is made from the Chardonnay grape variety, located in the village of Vinzelles, in the Mâconnais region of southern Burgundy. This parcel has deep clay soil with a layer of flint of about 30 centimetres. The name of the climate "Au Corlier" comes from the local land registry.

The vines of this vineyard are 70 years old. The soils of the vines are regularly tilled, at a rate of about 5 passages per year with different tillage tools. The Domaine is undergoing a conversion to organic farming (certification 2021). 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.

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. 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.

Tasting Notes

THIS WINE WAS AWARDED:

• IN 2020 BY THE GUIDE BETTANE ET DESSEAUVE

MÂCON-VINZELLES AU CORLIER

Marca Continue

- IN 2018 IN BOURGOGNE AUJOURD'HUI (N°143)
- IN 2017 IN BOURGOGNE AUJOURD'HUI (N°137)
- IN 2016 IN BOURGOGNE AUJOURD'HUI (N°131).

With a golden-green color, this wine has beautiful brilliance. The fresh aromas of yellow and citrus fruits make this a complete and concentrated wine. The lingering finish is pure and balanced.