Domaine Marcel Couturier

POUILLY-LOCHÉ

"LE BOURG"



This plot is located in Southern Burgundy in the Mâconnais regions in the heart of the village of Loché. Produced from the Chardonnay grape variety, it has a clay and limestone soil. The name comes from the place where these vineyards are located.

The vines of this vineyard are over 80 years old. As the domain is in the process of converting to organic farming, the soils of this plot are tilled about 5 times a year with different soil 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.



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 has a very bright green-gold colour, with scents of lemon, yellow peaches, and verbena. On the palate, it has a perfect balance between richness and acidity, stretching into a long and beautiful floral finish. It is a wine that can be paired with fish and poultry.



THIS WINE WAS AWARDED:

- IN 2020 BY THE GUIDE BETTANE ET DESSEAUVE, IN BOURGOGNE AUJOURD'HUI (N°151),
- IN 2019 BY THE GUIDE HACHETTE DES VINS, IN BOURGOGNE AUJOURD'HUI (N°147)
- IN 2018 IN THE MAGAZINE DECANTER (VOLUME 43 N°9)
- IN 2016 BY WINE ENTHUSIAST, IN BOURGOGNE AUJOURD'HUI (N°127), AND IN THE REVUE DES VINS DE FRANCE FOR THE 2009 AND 2010 VINTAGE).