

# Domaine Marcel Couturier

## POUILLY-LOCHÉ

### UN PORC EX PORC



### Plot

This plot is located in southern Burgundy in the Mâconnais region on the hillside of the village of Loché. Produced from the Chardonnay grape variety, it has clay and schist soil.

The vines of this vineyard are over 30 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.

The specificity of this wine comes from the breeding of pigs on this plot of land where conventional tilling tools are replaced by the pigs' natural ability to till the soil with their snouts.

### 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.