# Domaine Marcel Couturier

## POUILLY-LOCHÉ
### "VIEILLES VIGNES"

### Plot

This fine white wine is made from the Chardonnay grape variety. This plot has a deep, very clayey soil (60%) with very little limestone. The wine is made from several pieces of vines located in the village of Loché in the Mâconnais region of southern Burgundy.

The vines are 90 years old and over, and its soils are regularly tilled, about 5 times a year with different tillage tools. The domain is undergoing a conversion to organic farming, with the aim of being certified in 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, with golden reflections and good density, has a scent of fresh wood and lime blossom. The ageing process that takes place in the barrel, produces toasted, fruity and floral notes. On the palate, a creamy, smooth and round taste, with vanilla and sometimes mineral notes, allows for a sweet finish. This wine can be served with seasoned fish.

THIS WINE WAS AWARDED:
- IN 2020 BY THE GUIDE BETTANE ET DESSEAUVE AND BY THE GUIDE HACHETTE DES VINS,
- IN 2018 BY THE GUIDE HACHETTE DES VINS, IN BOURGOGNE AUJOURD'HUI (N°141)
- IN 2016 N BOURGOGNE AUJOURD'HUI (N°127)
- IN THE REVUE DES VINS DE FRANCE FOR THE 2009, 2010, 2012 VINTAGES.