

Domaine Marcel Couturier

POUILLY-VINZELLES

"LES QUARTS"

Plot

This fine white wine is made from the Chardonnay grape variety, whose soils are composed mainly of clay and limestone. The name comes from the place where these vineyards are located, in the village of Loché in the Mâconnais region of Southern Burgundy.

The vines of this vineyard are about 60 years old. The soil is regularly tilled, more or less 5 times a year with different tillage tools, as the domain is undergoing a conversion to organic farming. 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

The wine has a golden yellow colour with a beautiful brilliance; a nose full of ripe fruit with hints of peach and apricot. It is a delicious, juicy, and well-balanced "solar" wine. Honeyed on the palate, with a good persistence, this wine is pleasant to drink right away.



THIS WINE WAS AWARDED:

- IN 2020 IN BOURGOGNE AUJOURD'HUI (N°151)
- IN 2019 BY THE GUIDE HACHETTE DES VINS.

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