

# Domaine Marcel Couturier

## MÂCON-VILLAGE

### UN PORC EX PORC



### Plot

This plot is located in the hillside of the village of Loché in the Mâconnais region of southern Burgundy. Made from the Chardonnay grape variety it comes from a plot of land that has clay and schist soils.

The vines of this vineyard are over 30 years old. The Domaine is organically certified since the 2021 vintage, and is in the process of biodynamic agriculture. We will receive our certification with the 2023 vintage. The soils of this plot are tilled about 5 times a year with different soil tillage tools. In the vines, treatments are natural (sulfur and copper) at low doses, accompanied by plant extracts and plant manures to promote the natural protective action.

The specificity of this wine comes from the breeding of pigs on this plot of land who replaced the tools of the tilling 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, 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 cooled and decanted. The vinification occurs in French oak barrels, until spring of the following year.

Bottling takes place after minimum aging of 11 months, usually in August.