

# Marcel Couturier

## POUILLY-VINZELLES

### Plot

This plot is located in Southern Burgundy in the Mâconnais in the commune of Vinzelles. Made from the Chardonnay grape variety, it has clay and limestone soil. Facing due east, to the rising sun, it benefits from the best exposure.

### Wine

The vines of this vine are on average 60 years old.

The Domaine's vines are certified in organic and biodynamic agriculture, the soils of this plot are worked several times a year. The different varieties of plants present spontaneously are mowed. In the vines the treatments are natural (sulphur and copper) at low doses, associated with decoctions and plant manures to promote the natural protective action. The 500P and 501 preparations are applied throughout the vegetative phase of the vine.

We carry out severe and manual disbudding, the aim of which is to control yields and improve the formation of Poussard pruning plants, as well as picking between the vines. We use several methods to protect the grapes during their development, such as weaving the vines in hot years, which allows them to be kept in the shade, and conversely rigorous cutting in rainy years. .

The addition of biodynamic compost, made on the estate with grape marc, horse and cattle manure, complements the green manure plantings between the rows. This method allows for a significant supply of naturally occurring and humic nitrogen, thanks to mixtures of plant varieties (clover, field peas, radishes, faba beans, rye).

### Winemaking

During the harvest, the grapes are picked at maturity and harvested entirely by hand.

Pressing is pneumatic in whole bunches, followed by static settling in 2 times before being put into must. Fermentation takes place in oak barrels, coming from French forests, and frequently ends in the spring of the following year.

Bottling often takes place in August, after a minimum of 11 months of aging. The doses of sulfur used respect the DEMETER specifications (>90) and are often between 60 and 80 of Total SO<sub>2</sub>.

This vintage was vinified and aged mainly in enameled vats.

### Tasting Notes

Color: clear and bright golden yellow.

Nose: precise, fine and fresh, full of elegance.

Mouth: beautiful expression of white-fleshed fruit such as vine peach, full and balanced attack, supported whole and beautiful structure carrying the whole towards a beautiful length in the mouth.



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