

# Domaine Marcel Couturier

## POUILLY LOCHE « LE BOURG »

### Plot

This great white wine is made from the Chardonnay grape variety. Located in the village of Chânes in Southern Burgundy, in the Mâconnais region, the climat name comes from its cadastral lieux-dits. This wine is a blend of two cuvées, Saint-Véran "La Cour des Bois" and Saint-Véran "Le Vallon". It draws elements from the particular soils that make it up, a shallow, south-facing clay and limestone soil for the Le Vallon part, and a sandstone soil with pebbles for the La Cour des Bois part. These vines are between 50 and 80 years old. As the estate is converting to organic farming, which will be certified in 2021, the soils of this parcel are worked around 5 times a year, using a variety of tillage tools. In the vineyards, treatments are natural (sulfur and copper) in low doses, combined with decoctions and purins of

### Wine

The vines here are over 80 years old.

The Domaine's vines are certified organic and biodynamic, and the soil is worked several times a year. The various varieties of spontaneously-occurring plants are mowed. The vines are treated with natural products (sulfur and copper) in low doses, combined with plant decoctions and purines to enhance their natural protective action. Preparations 500P and 501 are applied throughout the vegetative phase of the vine.

We carry out severe manual disbudding to control yields and improve the formation of the Poussard pruned vines, as well as picking between the vines. We use a number of methods to protect the grapes as they develop, such as braiding the vines in warm years, to keep them in the shade, and rigorous cutting in rainy years.

Biodynamic compost, made on the estate from grape marc and horse and cattle manure, is added to the green manure planted between the rows. This method provides a significant supply of naturally-occurring nitrogen and humic matter, thanks to the mix of plant varieties (clover, field pea, radish, faba bean, rye).

### Winemaking

During the harvest, the grapes are picked when fully ripe and harvested entirely by hand. The grapes are pneumatically pressed in whole bunches, followed by static settling in 2 stages, before the must is poured into barrels. Fermentation takes place in oak barrels, sourced from French forests, and often ends in the spring of the following year.

Bottling often takes place in August, after a minimum of 11 months' ageing.

The doses of sulfur used comply with DEMETER specifications (>90) and are often between 60 and 80 of total SO<sub>2</sub>.

### Tasting Notes

Appearance: Bright, brilliant golden color.

Nose: Attractive fruity aromas of lemon and passion fruit, enhanced by floral nuances.

Palate: Equally fruity, persistent, leaving a pleasant impression of roundness and balance.



THIS CUVÉE WAS DISTINGUISHED IN 2020 BY THE GUIDE BETTANE ET DESSEAUVE, IN BOURGOGNE AUJOURD'HUI (N°151), IN 2019 BY THE GUIDE HACHETTE DES VINS, IN BOURGOGNE AUJOURD'HUI (N°147), IN 2018 IN DECANTER MAGAZINE (VOLUME 43 N°9), IN 2016 BY WINE ENTHUSIAST, IN BOURGOGNE AUJOURD'HUI (N°127), AND IN THE REVUE DES VINS DE FRANCE FOR THE 2009 AND 2010 VINTAGES)

730 ROUTE DE FUISSÉ  
71960 FUISSÉ

WWW.DOMAINE-COUTURIER.COM  
DOMAINEMARCELCOUTURIER@ORANGE.FR

03.85.35.63.27  
06.23.97.23.21  
06.31.08.61.24