

Domaine Marcel Couturier

POUILLY LOCHE

Plot

Located in Southern Burgundy's Mâconnais region, in the village of Loché, these Chardonnay parcels are planted in clay-limestone soil, partly composed of sandstone and variegated clay. The vines face mostly rising sun (due east).

The Pouilly-Loché appellation covers a total of 32 hectares, of which the Domaine owns 13%.

Wine

This wine is the fruit of a blend of 3 parcels on the "Aux scellés", "Aux barres" and "La colonge" plots, with an average age of 45 years.

The Domaine's vines are certified organic and biodynamic, and the soils are 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 purins 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 entirely hand-picked. The grapes are pneumatically pressed in whole bunches, followed by static settling in 2 stages before being put into must. 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 S02.

Tasting Notes

Expressive aromas of yellow and white peaches, sweet flowers and toast. Gourmet mouthfeel, with the "sweet" yet fresh fruitiness we love in Mâconnais, and fine balance. This is a wine that can be paired with creamy gourmet dishes.

