

Dom Clos des Rocs Macon-Loche En Pres Foret

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Macon

CEPAGE: 100% Chardonnay

AGING: 90% in stainless steel and 10% in used 500-liter oak

THE STORY

Pouilly-Loché covers a mere 32 hectares, of which nearly 30% belongs to Clos des Rocs. The estate counts 8.6 hectares of vines across seven parcels, principally in Pouilly-Loché, with plots in Macon-Loché and Pouilly-Fuissé rounding out the holdings. No chemical products are used in the vineyard and Olivier is committed to organic processes from start to finish, though he has chosen not to pursue certification. All grapes are manually harvested before a long pressing, followed by alcoholic fermentation using only indigenous yeasts; the élevage varies by cuvée and is detailed in the specific descriptions of each of the wines.

THE ADJECTIVES

OVERALL: Generous and elegant

MOUTHFEEL: Medium bodied

THE SELLING POINTS

SUSTAINABILITY: Green Practicing

