Domaine Du Clos Des Rocs, AOP Pouilly-Loché, Les Barres, White

PRESENTATION
Anchored in the Mâconnais, Domaine Du Clos Des Rocs is managed by Olivier Giroux, a passionate winemaker who highlights the pure expression of Chardonnay through precise and elegant wines. Located on limestone terroirs at altitude, the estate benefits from an ideal exposure that favors perfect grape maturity. The vines, some of which are over 50 years old, are cultivated organically, with meticulous soil work and limited interventions. Vinifications are precise, with natural fermentations and long aging on lees in oak barrels, giving the wines richness and balance. The whites from the estate charm with their mineral tension, complex aromas of white fruits, flowers, and hazelnut, and great aging potential. A reference estate for lovers of great whites from the Mâconnais.

VARIETAL
Chardonnay 100%

LOCATION
The “Les Barres” cuvée is produced by Domaine du Clos des Rocs, run by Olivier Giroux in Loché, at the heart of the Mâconnais region. It carries the AOP Pouilly-Loché designation, one of the smallest and most distinguished appellations in the Mâconnais.
Age of vines: 50 years old

TERROIR
This wine comes from two separate parcels, located just a hundred meters apart on an east-facing slope. It covers 0.50 hectares of 50-year-old vines planted at 250 meters altitude. The soil is composed of noble clay mixed with gravel, lying on Triassic sandstone, giving the wine a texture that is both rounded and fresh.

IN THE VINEYARD
The vines are farmed using certified organic methods, with a respectful and environmentally conscious approach to viticulture.

HARVEST
The grapes are harvested by hand, ensuring a meticulous selection of fruit at peak ripeness.

WINEMAKING
Following a gentle crushing, the grapes undergo a very slow pressing to extract only the purest juice.

AGEING
The wine is aged for 12 months exclusively in 500-liter oak barrels (between 2 and 8 years old), with no stainless steel used in the process. Sulfur additions are carefully controlled, in line with the domaine’s low-intervention philosophy.

SERVING
Best served at 14?°C (57?°F) to fully express its finesse and aromatic complexity.

AGEING POTENTIAL
3 to 5 years

TASTING
On the palate, this Chardonnay impresses with its explosive bouquet, both gourmet and vibrant, driven by natural tension. It shows a pleasant roundness balanced by crisp freshness, with a long, clean, and irresistible finish.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ
10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
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FOOD PAIRINGS
“Les Barres” pairs beautifully with a wide variety of dishes. It elevates cooked fish and white meats, and also makes an excellent aperitif, perfect for awakening the palate at the start of a meal.

PRODUCTION VOLUME
4 000

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