



DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE COUTURIER

AOP Pouilly-Loché  
White



## PRESENTATION

It was in 2005 that Marcel Couturier harvested his first vintage.

Over the years, he gradually expanded his estate. Today, the Domaine, located in Fuissé, encompasses all the appellations of the southern Mâconnais, including Pouilly-Loché the smallest communal appellation in southern Burgundy with a total surface area of 32 hectares.

Deeply connected to nature and a strong advocate for biodiversity, the estate naturally turned to organic farming with the arrival of Auxence in 2018, followed by the adoption of biodynamic practices in 2019.

## VARIETAL

Chardonnay 100%

## LOCATION

Situated in southern Burgundy, in the Mâconnais region, these Chardonnay vines are planted in the village of Loché. The soil is predominantly clay-limestone, with portions of sandstone and variegated clays. The vines are mostly east-facing, catching the morning sun. The Pouilly-Loché appellation covers just 32 hectares in total, of which the Domaine holds 13%.

Age of vines: 60 à 90 years old

## TERROIR

Clay-limestone soil with sections of sandstone and variegated clay.

## IN THE VINEYARD

Guyot-Poussard pruning, traditional Mâcon-style arched cane training, bud removal, hoeing, shoot positioning, tying, and trimming. The estate produces its own compost using local bovine and equine manure, grape marc, and biodynamic preparations.

## HARVEST

Grapes are picked entirely by hand at full maturity to preserve freshness and precision.

## WINEMAKING

Whole-cluster pneumatic pressing is followed by a two-step static settling. The must is then transferred directly into barrels. Fermentation takes place in French oak barrels, often completing the following spring.

## AGEING

Bottling generally occurs in August, after a minimum of 11 months of ageing. Sulphur levels comply with the DEMETER standards (>90) and are typically between 60 and 80 mg/L total SO<sub>2</sub>.

## SERVING

Serving temperature: 14-16°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

Expressive aromas of yellow and white peaches, sweet floral notes, and toasted bread. The palate is deliciously generous, showcasing the slightly sweet yet fresh fruit profile typical of the Mâconnais, with lovely balance and elegance.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## **VISUAL APPEARANCE**

Golden yellow with bright reflections

## **AT NOSE**

Peach (yellow and white), sweet flowers, light toast.

## **ON THE PALATE**

Lush and fruit-forward, with a balance of freshness and smoothness that reflects the charm of southern Burgundy whites.

## **FOOD PAIRINGS**

This wine pairs wonderfully with rich, creamy dishes and indulgent cuisine.

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