



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

This cuvée is crafted from three distinct terroirs: sandstone soils in the "Les Scellés" lieu-dit, variegated clays in "Les Barres", and a mix of clay and limestone in "La Colonge". The vines, aged between 30 and 60 years, are all east-facing and benefit from the morning sun.

Age of vines: 30 à 60 years old

TERROIR

Clay-limestone, variegated clay, and sandstone soils.

IN THE VINEYARD

Guyot-Poussard pruning, traditional Mâconnaise arched cane training, meticulous bud removal, hoeing, shoot positioning, tying, and trimming. Compost is produced on the estate using local bovine and equine manure, grape marc from the winery, and biodynamic preparations.

HARVEST

Fully manual harvest.

WINEMAKING

Grapes are hand-picked during the coolest hours of the day and brought swiftly to the winery. A gentle crushing is followed by whole-cluster pneumatic pressing. The juice undergoes a two-step static settling for optimal turbidity control, then is transferred as must into oak barrels. Both alcoholic and malolactic fermentations take place in oak—mostly older barrels (228 L aged 5 to 15 years, with some newer 400 and 500 L barrels). In the coming years, the estate plans to introduce fermentations in large oak casks (foudres).

AGEING

Settling lasts between 24 and 48 hours before must is barrelled. Fermentation occurs exclusively in 228, 400, and 500 L oak barrels, with just 2% new oak. The ageing focuses on subtlety and preserving fruit precision.

SERVING

Serving temperature: 14–16°C

AGEING POTENTIAL

3 to 5 years



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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TASTING

Expressive aromas of yellow and white peaches, sweet flowers, and toasted bread. On the palate, the wine is beautifully indulgent, showcasing the slightly “sweet” yet fresh fruit character typical of the Mâconnais. The overall balance is harmonious and satisfying.

VISUAL APPEARANCE

Golden with clear reflections, bright and limpid.

AT NOSE

Yellow and white stone fruits, floral sweetness, toasted notes.

ON THE PALATE

Generous and mouth-coating, combining fruity richness with fresh tension. A vibrant and balanced expression of southern Burgundy.

FOOD PAIRINGS

Perfect as an aperitif or paired with charcuterie, white fish, poultry, pork, and soft or semi-aged cheeses.

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