

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE COUTURIER

AOP Mâcon Villages
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 just below the Domaine, on the heights of the village of Loché, this parcel of Mâcon-Villages—planted about 30 years ago—rests on clay and schist soils. Its unique feature, and the origin of its cuvée name, lies in its natural soil management: pigs were raised directly on the plot, replacing mechanical tillage with their snouts.

TERROIR

Clay and schist soils.

IN THE VINEYARD

Guyot-Poussard pruning, traditional Mâcon-style arched cane training, 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

Grapes are hand-harvested at full ripeness to preserve fruit integrity and freshness.

WINEMAKING

Whole-cluster pneumatic pressing is followed by a two-step static settling before the must is transferred into French oak barrels. Fermentations—both alcoholic and malolactic—occur in oak and generally finish by the following spring.

AGEING

Bottling typically occurs in August after a minimum of 11 months of ageing. Sulphur use is kept within DEMETER guidelines (>90), with total SO₂ levels usually between 60 and 80 mg/L.

SERVING

Serving temperature: 12–14°C

AGEING POTENTIAL

2 to 3 years

TASTING

This wine shows a clear, brilliant golden-yellow colour with light coppery hints. The nose is floral, evoking white blossoms with a subtle honeyed note. On the palate, it is deliciously sapid and even slightly crunchy. It builds in intensity through the mid-palate, leading to a harmonious balance of volume, generosity, and acidity. The finish is long and precise.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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VISUAL APPEARANCE

Golden yellow with copper reflections, clear and luminous.

AT NOSE

White flowers, light honey, fresh and elegant aromatic profile.

ON THE PALATE

Gourmet sapidity, rising energy, generous yet fresh with a stretched, precise finish.

FOOD PAIRINGS

Perfect with herb-roasted pork and root vegetables or celery purée. The wine's finesse enhances the tenderness of the meat, while its acidity balances the richness of the dish. For a local and indulgent touch, pair it with jambon persillé or a rustic terrine as a starter, delicious with the wine's freshness and roundness.

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