

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DU CLOS DES ROCS

AOP Mâcon Loché
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

“En Près Forêt” is a single-vineyard Chardonnay produced by Domaine du Clos des Rocs, led by Olivier Giroux in Loché, southern Burgundy. The wine is labeled AOP Mâcon-Loché and certified organic, reflecting a deep commitment to sustainable, terroir-driven viticulture.

Age of vines: 40 years old

TERROIR

The grapes come from a 1.6-hectare plot planted with 40-year-old Chardonnay vines. This east-facing hillside sits at 230–240 meters above sea level and is rooted in sandy-loam soils with scattered stones, underlain by massive schist bedrock. This distinctive terroir brings freshness, salinity, and tension to the final wine.

IN THE VINEYARD

The vineyard is farmed organically, with careful soil management and a focus on vine health. The estate prioritizes natural balance and minimal intervention throughout the growing season.

HARVEST

Harvesting is done by hand, ensuring selective picking and optimal fruit quality.

WINEMAKING

Following a gentle crushing, the grapes undergo a very slow press, extracting only the purest juice. Fermentation occurs naturally.

AGEING

The wine is then aged for 11 months: 90% in stainless steel tanks to maintain freshness and purity, and 10% in 500-liter oak barrels for added texture and subtle complexity. Sulfur use is minimal and controlled, in line with a low-intervention approach.

SERVING

Serve at 12–14°C (54–57°F) to best express its aromatics and minerality.

AGEING POTENTIAL

3 to 5 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

The nose opens with a burst of citrus fruits, followed by ripe yellow peach and light floral tones. On the palate, the wine is round, juicy, and expressive, yet remains driven by vibrant acidity and minerality. A charming and lively white wine, perfect for early drinking or aperitif settings.

FOOD PAIRINGS

This Mâcon-Loché is wonderfully food-friendly. It pairs well with:

Shellfish and seafood, Grilled or marinated fish, Fresh cheeses like goat cheese or faisselle, Salads with citrus or herbs, Light poultry dishes, either roasted or in a creamy sauce, and even light Asian-inspired cuisine thanks to its bright acidity.

PRODUCTION VOLUME

12 000

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