



DOMAINE DU CLOS DES ROCS

AOP Pouilly-Loché
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



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

Coteau du levant.
Age of vines: 95 years old

TERROIR

Noble reddish clays mixed with limestone pebbles, on Bajocian limestone bedrock.

HARVEST

Hand-picked harvest.

WINEMAKING

Very slow pressing after crushing. Controlled use of sulfites.

AGEING

50% vinified and aged in 500-liter barrels between 2 and 8 years old, and 50% in stainless steel tanks, for 12 months, then bottled without filtration after 13 months of ageing.

SERVING

12-14°C

AGEING POTENTIAL

5 to 10 years

TASTING

Notes of orange and wisteria. The palate opens with energy and unfolds into a structure supported by well-mastered ageing.

FOOD PAIRINGS

Perfectly accompanies all your gastronomic moments around a table, ideally with Bresse poultry.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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