



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

This cuvée comes from the hillsides of the AOP Pouilly-Loché appellation, one of the prized terroirs of the Mâconnais, near the village of Loché-sur-Saône. The "Aux 4 Vents" climat enjoys ideal exposure, influenced by both maritime and continental airflows, which enhance the aromatic development of the Chardonnay grape.

Age of vines: 40 years old

TERROIR

The vineyard lies on ancient limestone and clay-limestone soils, rich in minerals and naturally well-drained. This geology limits vine vigor and gives the wine its signature fine minerality, natural tension, and aromatic depth typical of Pouilly.

IN THE VINEYARD

The vines are cultivated with precision and care under an eco-conscious approach. Soil is managed manually, cover crops are used wisely, and regular monitoring ensures healthy vegetative growth and optimal grape maturity while preserving the freshness of the fruit.

HARVEST

Grapes are hand-harvested at full ripeness, ensuring the perfect balance of acidity, aroma, and concentration. A strict parcel selection ensures that only the healthiest and most expressive grapes are vinified.

WINEMAKING

After gentle and gradual pressing, fermentation is carried out in temperature-controlled stainless steel tanks using indigenous yeasts. No unnecessary additives are used, in order to preserve the natural expression of fruit and terroir.

AGEING

Ageing lasts approximately 10 to 12 months, primarily in stainless steel to maintain purity and freshness. A small portion may be aged in French oak barrels, adding volume, roundness, and complexity without overshadowing the wine's natural balance.

SERVING

Serving temperature: 10-12°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

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



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TASTING

Pouilly-Loché "Aux 4 Vents" opens with a refined aromatic profile of white flowers, ripe citrus, and hints of stone fruit. The palate is well balanced, with saline freshness, roundness, and elegant minerality, leading to a long, harmonious finish.

FOOD PAIRINGS

This wine pairs wonderfully with grilled fish, herb-roasted sea bass, or shellfish (scallops, warm oysters). It also complements spring vegetable risottos or soft-ripened cheeses, and works beautifully with refined, lightly creamy dishes.

PRODUCTION VOLUME

4 000

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