

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE DU CLOS DES ROCS

AOP Pouilly-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

3-hectare plot.

Age of vines: 85 years old

## TERROIR

Reddish soils mixed with limestone stones, with bedrock often just 30 cm below the surface.

## HARVEST

Hand-picked harvest.

## WINEMAKING

The grapes are slowly pressed. A light, static settling is carried out before fermentation, in order to retain as much material as possible. Fermentation is often very long.

## AGEING

Aged in oak barrels.

## SERVING

12–14°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

A wine with a powerful yet delicate nose of hawthorn and pear. The palate is round and generous, with ripe fruit supported by balance and purity. A truly great wine for ageing, already delightful to enjoy today.

## FOOD PAIRINGS

A perfect match for fine gastronomic moments, especially with shellfish, fish, and Bresse poultry in cream sauce.

## PRODUCTION VOLUME

15 000

**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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