

**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

From a 2.5-hectare single vineyard located on an east-facing hillside at 235 meters altitude.

The soils are sandy-loamy with scattered stones, lying on a base of massive schist, imparting energy, freshness and minerality to the wine.

Age of vines: 15 years old

## IN THE VINEYARD

The vines are farmed using certified organic methods, with careful soil management and environmentally respectful treatments.

## HARVEST

The harvest is done by hand, ensuring optimum selection and freshness of the grapes.

## WINEMAKING

Very slow pressing after gentle crushing, to extract pure, fine juices. Controlled sulfite use, in a low-intervention philosophy.

## AGEING

Aging for 11 months:

90% in stainless steel vats to preserve freshness and purity.

10% in 500-liter oak barrels, adding roundness and structure without overtaking the fruit.

## SERVING

12-14°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

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## TASTING

Appearance - Bright pale yellow with silvery reflections.

Nose - Expressive and vibrant, offering zesty citrus aromas (lemon, peel), white-fleshed fruits (pear), and delicate floral notes.

A subtle mineral touch from the schist terroir adds depth and complexity.

Palate - Lively, precise attack. The wine reveals a tense, mineral backbone with a clean and linear profile.

A saline freshness runs through the mouth, leading to a long, energetic and charming finish.

## FOOD PAIRINGS

A versatile white wine with both classic and creative food matches. Pairs beautifully with:

Shellfish & seafood: oysters, mussels, clams.

Grilled or raw fish: sea bass, ceviche, tartare.

Seafood risotto or citrus-based preparations.

Light Asian cuisine: sashimi, bo-bun, citrus or mildly spicy dishes.

Fresh cheeses: goat cheese, faisselle.

Delicate poultry dishes: roasted chicken, light cream sauces.

## PRODUCTION VOLUME

22 000

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