



DOMAINE DU CLOS DES ROCS

AOP Pouilly-Fuissé
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

The "Les Pierrotes" cuvée is produced by Domaine du Clos des Rocs, managed by Olivier Giroux in Loché. It benefits from the highly reputable AOP Pouilly-Fuissé appellation, coming from the estate's only vineyard plot outside of Loché, highlighting its connection to the land and its local identity.

Age of vines: 80 years old

TERROIR

This wine comes from a 0.5-hectare plot situated at an altitude of 250 meters, facing full south. The soil is composed of noble clays mixed with gravel, resting on a base of Triassic sandstone, providing the wine with richness, density, and a characteristic balancing tension.

IN THE VINEYARD

The vines are cultivated using certified organic viticulture methods, aimed at preserving the purity of the fruit and the vitality of the soil.

HARVEST

The harvest is done manually, ensuring a meticulous selection of the grapes at the optimal moment.

WINEMAKING

After a gentle crushing, the grapes are subjected to a very slow pressing, favoring the extraction of the most precise juices.

AGEING

The wine is fully aged (100%) for 12 months in 500L barrels, ranging from 2 to 8 years old, without the use of stainless steel tanks. Sulfur is used in a controlled manner following a low-intervention approach.

SERVING

Serve this wine at an ideal temperature of 14°C to release its full aromatic finesse.

AGEING POTENTIAL

10 to 15 years

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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

This Chardonnay impresses with its intense and pleasant aromatic profile, marked by a rich expression perfectly balanced by a natural and dynamic freshness. The length on the palate is remarkably pleasant, offering a harmonious finish.

FOOD PAIRINGS

"Les Pierrottes" pairs beautifully with cooked fish, especially refined white fish, as well as delicate white meats. It can also be served as an aperitif to awaken the senses before the meal.

PRODUCTION VOLUME

4 000

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