



# CAVE DES GRANDS CRUS BLANCS

AOP Mâcon Loché

**DVP**

White

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

This historic cooperative in the Mâconnais brings together passionate growers united by a shared vision: to showcase the full richness and diversity of southern Burgundy's terroirs. The cave focuses primarily on Chardonnay, cultivated on classic limestone-clay soils that impart freshness and finesse. Through a commitment to sustainable farming and careful grape selection, the cave ensures consistent quality across its range. Vinification is mostly carried out in stainless steel to preserve fruit purity, while select cuvées are aged partially in oak barrels for added complexity. The wines reflect the cooperative's mission to offer honest, terroir-driven expressions of the Mâconnais bright and mineral Chardonnays with notes of white fruit and crisp citrus, designed to be both expressive and approachable.

## VARIETAL

Chardonnay 100%

## TERROIR

Located in the southern part of the Mâconnais, in the village of Loché, the vineyard benefits from well-drained clay-limestone soils with east and southeast exposures. These ideal conditions allow the Chardonnay grapes to reach optimal ripeness while preserving freshness and tension.

## IN THE VINEYARD

Sustainable vineyard management with a strong respect for the living environment. Reasoned soil cultivation and minimal use of treatments.

## HARVEST

Grapes are harvested at optimal ripeness to capture the full brightness and expression of the fruit.

## WINEMAKING

Direct pressing, cold settling, and temperature-controlled fermentation in stainless steel tanks to preserve the aromatic purity of the Chardonnay. Aged on fine lees for several months without oak, to retain the wine's freshness and clarity.

## AGEING

The wine is aged in stainless steel tanks on fine lees, with no oak influence, to emphasize purity, finesse, and varietal precision.

## SERVING

Serving temperature: 12 to 14°C

## AGEING POTENTIAL

2 to 3 years

## TASTING

Made exclusively from Chardonnay, this Mâcon-Loché white from the Cave des Grands Crus Blancs perfectly expresses the elegance and clarity of the southern Mâconnais terroirs. The wine shows a brilliant, limpid pale yellow hue with silver reflections a promise of freshness.

The nose opens instantly with clean aromas of white flowers (hawthorn, acacia) and fresh citrus, followed by riper notes of white peach and a delicate mineral touch reminiscent of wet chalk.

On the palate, the wine is lively and refreshing, balanced by a supple, thirst-quenching texture. The structure is straight and precise, with a zesty, lightly saline finish that lingers delicately. A pure, accessible style, ideal for early enjoyment.

## VISUAL APPEARANCE

Clear and bright, pale yellow with silver tints.

## AT NOSE

Expressive aromas of citrus, white flowers, and stone fruit with a mineral nuance.

**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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## ON THE PALATE

Fresh and well-balanced, with crisp acidity, soft fruit, and a clean, saline finish.

## FOOD PAIRINGS

The wine's freshness and aromatic precision make it incredibly versatile at the table:

Starters & Appetizers: Green olive tapenade, fish rillettes, fresh cheeses

Seafood: Sea bream fillets, sea bass ceviche, sole meunière

Vegetarian Dishes: Vegetable tian, asparagus risotto, warm quinoa salad

White Meats: Herb-roasted chicken, light veal blanquette

World Cuisine: Sushi, shrimp stir-fry, falafel with lemon-mint yogurt sauce

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