

Clos des Rocs



You may be wondering why you haven't previously heard about Pouilly-Loché, for which you can hardly be blamed. The entire appellation covers a mere 32 ha, of which nearly 30% belongs to Clos des Rocs. Olivier Giroux was born, and developed an early interest in wine, in southern Burgundy's Mâconnais region. Following university-level wine education and a decade spent honing his skills with large producers in the Rhône Valley, Olivier longed to return home, where he was able to purchase the Domaine Saint Philibert, owned for five centuries by the Bérard family. Upon assuming control, Olivier renamed the domaine after the 3 ha Clos des Rocs Monopole, one of the best sites in the entire region. The estate counts 8.6 ha of vines across seven parcels, principally in Pouilly-Loché, with plots in Macon-Loché and Pouilly-Fuissé rounding out the holdings. No chemical products are used in the vineyard and Olivier is committed to organic processes from start to finish, though he has chosen not to pursue certification.

Viticulture:

- **Farming:** Practicing organic
- **Treatments:** Copper sulfate only
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Limestone-clay, with iron-rich topsoils and many limestone pebbles
- **Vines:** Average age is over 60 years. Vines are trained in Guyot.
- **Yields:** Controlled with winter pruning and debudding, usually 55-65 hl/ha
- **Harvest:** Exclusively manual, usually in late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Wines ferment spontaneously in wood barrels and stainless-steel tanks of various shapes and sizes.
- **Extraction:** Bâtonnage only to counter reduction
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation

Aging:

- **Élevage:** Wines age in wood barrels and stainless-steel tanks of various shapes and sizes for c. 11 months
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling
- **Fining and Filtration:** Wines are unfinned and plate filtered
- **Sulfur:** c. 20 mg/l free, c. 70 mg/l total