

Clos des Rocs



Mâcon-Loché En Près Forêt



At a Glance:

- **Appellation:** AOC Mâcon-Loché
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a .5 ha, SE-facing sloped parcel
- **Soil Types and Compositions:** Limestone-clay, with iron-rich topsoils and many limestone pebbles
- **Vine Age, Training, and Density:** Trained in Guyot and 25 years old
- **Average Yields:** 50-60 hl/ha
- **Average Harvest Date and Type:** Manual, late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks (60%) and neutral, 228-l barrels (40%).
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 11 months in stainless-steel tanks (60%) and neutral, 228-l barrels (40%)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** c. 20 mg/l free, c. 70 mg/l total

In The Glass:

This wine is fresh and clean, with pleasant aromatic concentration, citrus notes, and an airy finish. As with the series of Mâcon-Villages produced at Cheveau, this surprisingly complex, satisfying wine offers compelling value.