

# Clos des Rocs



## Pouilly-Fuissé Les Pierrottes



### At a Glance:

- **Appellation:** AOC Pouilly-Fuissé
- **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 the south-facing Vers Chanés lieu-dit in Pouilly-Fuissé
- **Soil Types and Compositions:** Limestone-clay, with iron-rich topsoils and many limestone pebbles
- **Vine Age, Training, and Density:** Trained in Guyot; average vine age is over 60 years
- **Average Yields:** 50-60 hl/ha
- **Average Harvest Date and Type:** Manual, late September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in neutral, 500-l demi muids.
- **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 neutral, 500-l demi muids.
- **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:

The estate's lone parcel outside of the commune of Loché is planted to old vines in a single parcel with a full-south exposition, which produces a classic Pouilly-Fuissé, rich and dense. This typically ripe wine has a balancing tension that gives an elegance worthy of this noble appellation.