

Clos des Rocs



Pouilly-Loché Clos des Rocs Monopole



At a Glance:

- **Appellation:** AOC Pouilly-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 the 3-ha, east-facing Clos des Rocs Monopole
- **Soil Types and Compositions:** Limestone-clay, with iron-rich topsoils and many limestone pebbles
- **Vine Age, Training, and Density:** Trained in Guyot; vines are 70 years old
- **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 (60%) and stainless-steel tanks (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 neutral, 500-l demi muids (60%) and stainless-steel tanks (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:

The signature wine of the estate, the enclosed 3ha parcel is located adjacent to the winery. The resulting wine is beautifully textured, with saline notes, prominent minerality and impeccable balance; the most complete wine of the domaine and an essential reference point for this worthy but relatively unknown appellation.