

Clos des Rocs



Pouilly-Loché En Chantone



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 .65 ha, east-facing En Chantone lieu-dit, 100 meters from the Clos des Rocs monopole
- **Soil Types and Compositions:** Limestone-rich gravels above limestone-clay subsoils
- **Vine Age, Training, and Density:** Trained in Guyot; vines are 90 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.
- **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:

Just 100 meters from the Clos des Rocs Monopole, this parcel yields a surprisingly different wine. The wine shows the rich concentration with generous fruit on the palate, yet the freshness and focus are unwavering. We note a lovely hint of beeswax to the nose and touch of bitterness to the finish – a remarkable wine of depth and character that testifies to the worthiness of this rarely seen appellation.