

# Clos des Rocs



## Pouilly-Loché Les 4 Saisons



### 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 two small parcels just northwest of Loché
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot; average vine age is over 40 years
- **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 (50%) and 228-l barrels (50%, 20% new).
- **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 (50%) and 228-l barrels (50%, 20% new)
- **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:

Intensely mineral with a bright acidity and fine aromatics, this “Loché” opens up early and is perhaps the most precious of the various offerings from this appellation.