

Clos des Rocs



Pouilly-Loché Les Barres

POUILLY-LOCHÉ 2013

LES BARRES

Produit sur un sol graveleux avec des chailles, ce vin se caractérise par sa rondeur, sa générosité et son fruité délicat. Véritable Chardonnay plaisir, il est sublimé par un travail exclusivement manuel et une vinification la moins interventionniste possible. Santé!

www.closdesrocs.fr

LES BARRES



Mis en bouteille
au Domaine
Clos des Rocs
Loché - 71000
France

CONTAINS SULFITES
PRODUCT OF FRANCE

ALC. 13.5% BY VOL.
750ML
L.PL1206

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 near Loché
- **Soil Types and Compositions:** Limestone-gravel soils, with many small stones
- **Vine Age, Training, and Density:** Trained in Guyot; vines are c. 30 and c. 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 stainless-steel tanks (20%) and neutral, 228-l barrels (80%).
- **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 (20%) and neutral, 228-l barrels (80%)
- **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 smallest production of the domaine, this wine is exceptionally lively and carries hints of spice, but all of this energy is beautifully controlled on the palate.