



TECHNICAL DATA SHEET POUILLY LOCHE " LES MURES "



Pouilly Loché is the smallest appellation in the Mâconnais (33 hectares). The climate " Les Mures " is situated on a hillside, facing east, overlooking the Saône valley at an altitude of 250 metres, in the village of Loché, 5 kilometres south-east of Mâcon. Loché has been a site devoted to vines since the Romans. Excavations during the construction of the TGV station, which puts this vineyard 1 hour 40 minutes from Paris and Geneva, revealed the foundations of a large villa. Thereafter, the vine flourished under the influence of the monks of Cluny, who are reminded of the magnificent 12th century octagonal bell tower behind which the rocks of Solutré and Vergisson stand out.

HVE level 3 certification since the 2018 harvest.

Appellation : Pouilly Loché " Les Mures ".

Soil type : Limestone clay

Grape variety : Chardonnay

Surface area: 2.0Hectares

Average age of the vines: 25 years

Harvesting method: Manual

Method of vinification: 100% French oak barrels, 30% of which are new.

Sulphur-free vinification

Maturing method: 1 year on lees and 6 months in stainless steel vat on lees

Tasting : Discreet, fine, precise aromas of ripe yellow fruit. The wine is dense, with a beautiful fleshy fruitiness and a fresh mentholated finish.