



Pouilly-Loché



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the *Mâconnais* region (Saône-et-Loire).

This *appellation* may be followed by the name of the *Climat* of origin.

Producing commune: **Loché**.

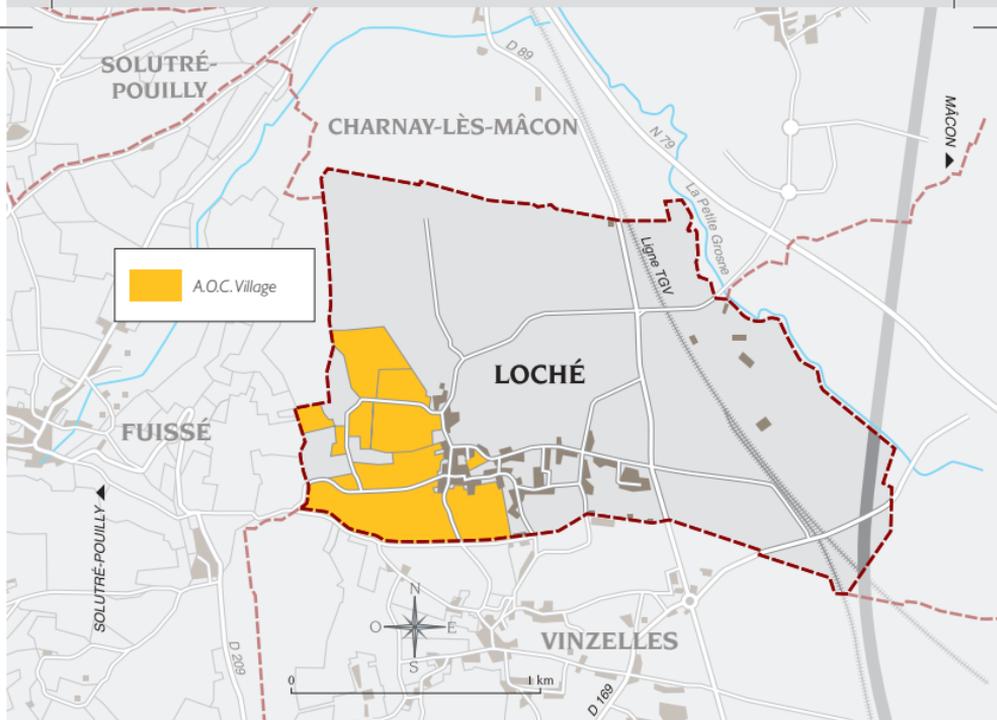
TASTING NOTES

This great dry **white** wine expresses the quintessence of the *Chardonnay* grape through its elegance and its fruit. It may be enjoyed in a number of different ways and different circumstances. When young, its greeny-gold colour and nose of acacia and hawthorn flowers qualify it to be drunk as a pre-dinner drink. Its freshness reveals aromas of peach and lemon or grapefruit. After 3 to 5 years in the bottle (depending on the vintage), its gold turns to amber and more complex notes emerge, ranging from pear and apricot to quince and dried fruits, hazelnut or toasted almond, or even gingerbread. There is wide variation between *Climats* in this *appellation* so Pouilly-Loché may turn out opulent and silky or friskier and more mineral. In any case, it always retains its balanced structure which ensures a long finish in the mouth.

SERVING SUGGESTIONS

White: Lively and upright, its aromatic spectrum permits characterful - even daring - matches such as smoked salmon on toast, shrimp, spring-rolls, or sushi. It is a natural partner for oysters, crustaceans and seafood. Noble sea or river-fish (boiled or grilled), poultry (oven-roasted or in cream sauce), and chicken with freshwater crayfish (*poulet aux écrevisses*) are classic festive dishes to match it with, but Pouilly-Loché may also accompany white-meat dishes with vegetables, guinea fowl with olives, and exotic meat dishes such as pork with pineapple or sweet potatoes, as well as tandoori chicken. It can readily be enjoyed with goat cheeses such as the *Mâconnais* own *bouton de culotte* and, if it has been oak-aged, can stand up to a truculent Beaufort or even an Époisses.

Serving temperature: 11 to 13°C.



LOCATION

The village of Loché lies 5 km South-West of Mâcon on a site where vines have been grown since Roman times. Excavation for TGV station (an hour and forty minutes to Paris and Geneva) uncovered the foundations of a large Roman villa. At a later date, the vineyards prospered under the Benedictine monks of whom a reminder exists in the form of a magnificent 12th century bell-tower to which the Rocks of Solutré and Vergisson form a backdrop. Cellars and vatting-houses dating back to the 17th century are witness to the long-standing vitality of these vineyards which has persisted to the present times. Though one of the smallest of *appellations* Bourgogne in terms of area, the adaptability and dynamism of its winemakers show no sign of fading with time.

SOILS

The Pouilly-Loché vineyards occupy a section of East-facing hillside overlooking the valley of the Saône at an altitude of 200 to 250 metres, ideally suited to the *Chardonnay* grape, thanks to the sunny autumns which go with the continental climate in these parts. The landscape of the *Mâconnais* was fashioned by the numerous geological faults dating back to the secondary era and thus, despite the small area of the *appellation*, its terroirs are varied and complex. To the North of the village are older soils containing schists and sandstones which warm up quickly in the sun. In the South, towards Vinzelles, are clay-limestone soils, rich in iron, which closely resemble those of Vinzelles. This diversity of soil types is largely responsible for the variations in typicity between the different *Climats*.

COLOUR(S) AND GRAPE VARIETY(IES)

Whites exclusively - *Chardonnay*.

PRODUCTION

Area under production *:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

33.85 ha.

Average annual yield **:

1 hectolitre (hl) = 100 litres = 133 bottles.

1,811 hl.

*In 2018 **5 years average, 2014-2018

PRINCIPAL CLIMATS

Aux Barres, Aux Scellés, Au Bûcher, En Chantone, Les Mûres.