

MARCEL COUTURIER POUILLY FUISSÉ 'CLOS SCELLÉS'



100% Chardonnay. Pale golden yellow color with silver highlights. Discreet aromas of sweet spices, flowers, thyme and minerality. The palate is dynamic and lively. Flavors of flowers, fresh butter and grapefruit. The structure is long, marked by touches of minerality. The finish is finely minty. Organic/Biodynamic.

This is a blend of two cuvées: Pouilly-Fuissé "Clos Reyssié" and Pouilly-Fuissé "Les Scellés". The plots are located in Fuissé and Chaintré, in southern Burgundy. The soil is shale and clay on an eastern facing slope. The vines are 50-90 years-old.

The soils at the estate are worked about 5 times a year, with different tillage tools. Treatments in the vines are natural (sulphur and copper) at low doses, combined with decoctions and plant manure to promote the action of natural protection. The grapes are picked at maturity and harvested entirely by hand. The pressing is pneumatic in whole bunches, followed by a static settling before the barreling with the must. Fermentation in oak barrels from French forests ends in the spring of the following year. Bottling takes place in August, after a minimum of 11 months of aging.

Marcel Couturier comes from a long line of vigneron in the southern Mâconnais, where he is just one of four producers estate bottling in Mâcon-Loché. Working his family's old chardonnay vines, he began estate-bottling in 2005 and has quickly made a name for himself throughout France. Marcel likes to take his time, working intuitively, with respect for each terroir and resulting wine. Descending from many generations of farmers in the Mâconnais, Marcel stands out as a traditionalist with his old vines and high standards. In total, he farms 27 acres of chardonnay vineyards in multiple appellations. Most of his vines are quite old, with many parcels exceeding 70 years of age and his "young" vines averaging 30 years in age. His farming is meticulous, employing only certified-organic and biodynamic methods. Being a traditional farmer, Marcel lets his chickens, geese, and guinea fowl roam the vineyards for natural pest control and to add valuable nitrogen to the poor Burgundian soils. In the cellar, he is notable for being a complete non-interventionist. Marcel's son Auxence is now working with him in both the vineyards and in the winery. Auxence is also passionate about low-intervention, organic wines and his energy will be a part of the winery's evolution over the next decade. With the addition of Auxence, the winery has grown to a staff of two, ensuring the same exacting quality

are to come

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Tasting Note:

MARCEL COUTURIER POUILLY FUISSÉ 'CLOS SCELLÉS'

100% Chardonnay. Aromas of sweet spices, flowers, thyme & minerality; dynamic & lively flavors of flowers, fresh butter & grapefruit; long structure, marked by touches of minerality; finely minty finish. Organic/Biodynamic.

Shelf Talker:

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