

# MARCEL COUTURIER POUILLY-LOCHE



100% Chardonnay. Peaches, tropical fruit, elegant minerality and a good dose of delicate buttery creaminess. Very well-balanced acidity. Good length. A wine of substance, grip and longevity. Structured and serious, architectural and firm. Organic/Biodynamic. From east-facing parcels at 240m, with over 35-year-old vines near the village of Loché, Bourgogne, France. The vineyards are known for heavy clay calcareous soils. After a manual harvest, whole bunches are crushed in pneumatic presses. Two presses are used simultaneously to avoid any oxidation or loss of aromatics. The must is then naturally decanted and racked off its gross lees before going into barrel (10% new) for fermentation with indigenous yeasts. Fermentation in the cold cellar is very slow and goes into the following spring; Malolactic fermentation into the following summer. The wines are left untouched with no racking in the same barrels until bottling in August.

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 standards are upheld for years to come.

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## *Tasting Note:*

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## *Shelf Talker:*

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