

# MARCEL COUTURIER BOURGOGNE BLANC

100% Chardonnay. A nose reminiscent of spring, with its sweet scents of lime blossom and chamomile and aromas of ripe, fresh yellow fruit. On the palate, it's pure indulgence; full-bodied and fleshy, underlined by a fine, racy acidity; a wine full of juicy, fresh fruit and an incredible finish. Organic/Biodynamic.



From vineyards near village of Loché in the Mâconnais region of southern Burgundy, France, where soils consist of a schist topsoil with calcareous clay subsoil and lots of limestone. The vines are 15-20 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. Handpicked, whole bunches are pressed with two days of static settling to remove solids. Spontaneous alcoholic fermentation with ambient yeasts in used French Burgundy barrels (10-to-15 years-old). Malolactic fermentation is spontaneous in the same barrel. Aged 8 months in fermentation barrel without bâtonnage. Racked once prior to bottling. Unfined, light filtration before bottling.

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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