

DORMY



Pouilly Loché 'Origin'

Grape: Chardonnay

Origin: Loché, Burgundy

Age of the vineyard: 60-85 years

Cultivation: Biological agriculture

Vinification: Traditional, 18 months aging on fine lees in French oak barrels without stirring

Aging potential: Up to 15 years

Alcoholic degree: 13% by vol.

Serving temperature: Btw. 11°C and 14°C

Description

The village of Loché lies South-West of Mâcon on a site where vines have been grown since the Roman times. Excavation uncovered the foundations of a large Roman villa. Later, the vineyards prospered under the Benedictine monks and the influence of Cluny of whom a reminder exists in various forms and especially with the magnificent 12th century belltower to which the Rocks of Solutré and Vergisson form a backdrop.

The Pouilly-Loché vineyards occupy a section of East-facing hillside overlooking the valley of the Saône at an altitude of 200 to 250 meters, ideally suited to the Chardonnay grape.

Tasting Notes

Magnificent and delicate nose of purity and gourmandize, with notes of citrus fruits, grilled almonds, fern, verbena and white flowers (peony, lime blossom...). The palate is well structured, with perfectly controlled tension supported by an ideal maturity. The wine takes off in a salivating finish.

Food and Wine Pairings

Appetizer: Gougère, soufflé, Meurette eggs, snail, sashimi

Starters: Asparagus, soup, velouté, salad, vegetables, seafood platter

Main courses: lobster, bass, cod, ceviche, trout with almonds, or poultry (oven-roasted or in cream sauce), with the meat dishes with vegetables, Italian or Asian food

Cheese: all goat, medium, semi-hard and hard cheese

A subtle and harmonious Pouilly-Loché