



PACAUD VIGNERONS

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AGRICULTURE FRANCE



POUILLY-LOCHÉ

« Les Mûres » 2023

Rated **92/100** by the Revue des Vins de France

VARIETY

100% Chardonnay – 50-year-old vines.

VINEYARD

80-acre plots in the commune of Loché (Mâconnais). Facing due east, mid-slope at an elevation of 200 to 250 meters, overlooking the Saône Valley.

SOILS

Complex, iron-rich clay-limestone from the Jurassic period.

VINIFICATION

Hand-harvested, whole clusters taken directly to the press. Direct pressing. Sulfur-free vinification using indigenous yeasts. Light settling.

AGING

Aged on fine lees in 500-liter oak barrels for 12 months (20% new oak), followed by 10 months of aging in tanks on fine lees. Unfined and unfiltered.

TASTING NOTES

- 👁 Golden, crystalline color with golden highlights.
- 👃 Elegant and harmonious, with aromas of white flowers and citrus, and subtle notes of anise and linden.
- 🍷 Mineral and pure, delicate and balanced, oaky and understated, savory and very briny, with aromatic persistence and a lovely finish.

FOR YOUR TASTING



Quantity produced
3200
BOTTLES



Serving temperature
BETWEEN 9° AND
12°C



Ageing
10 YEARS



Alcohol content
13,5 %

