

# *Domaine Marcel Couturier*

**Address:** 730 Route de Fuissé 71960 FUISSÉ

**Tél/fax :** 03.85.35.63.27

**Mobile :** 06.23.97.23.21

**Mail :** domainemarcelcouturier@orange.fr

## **DATA SHEET**

### ***Mâcon"aux scellés"***

*Dry white wine from the Chardonnay grape variety.*

*The soil of this parcel is composed of coloured clay east slope.*

*The name of the climate comes from a place called cadastre on the village of Loché in southern Burgundy.*

*The vines are about 15 years old.*

*The vines are fully tilled at about 5 passages per year with different tillage tools.*

*Today, the estate turning into biological agriculture / organic farming (2020).*

*The grapes are harvested by hand and at maturity.*

*The pressing is pneumatic with a whole harvest, follows a static settling before the casing in the must fermentations take place thus in barrels of oak coming from French forests, and often finish the spring of the following year.*

*The bottling is often done in August with farms of 11 months.*

*The production of this plot is about 2500 bottles.*

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## **DATA SHEET**

### **Mâcon-Vinzelles "au corlier"**

*Dry white wine from the Chardonnay grape variety.*

*The soil of this parcel is deep clay low-slope.*

*The name of the climate comes from a place called cadastre on the village of Vinzelles in southern Burgundy.*

*The vines are about 70 years old.*

*The vines are fully tilled at about 5 passages per year with different tillage tools.*

*Today, the estate turning into biological agriculture / organic farming (2020).*

*The grapes are harvested by hand and at maturity.*

*The pressing is pneumatic with a whole harvest, follows a static settling before the casing in the must fermentations take place thus in barrels of oak coming from French forests, and often finish the spring of the following year.*

*The bottling is often done in August with farms of 11 months.*

*The production of this plot is about 4500 bottles.*

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## **DATA SHEET**

### ***Mâcon-Loché "les longues terres"***

*Dry white wine from the Chardonnay grape variety.*

*The soil of this parcel is limestone, clay and marly.*

*The name of the climate comes from a place called cadastre on the village of Loché in southern Burgundy.*

*The vines are about 30 years old.*

*The vines are fully tilled at about 5 passages per year with different tillage tools.*

*Today, the estate turning into biological agriculture / organic farming (2020).*

*The grapes are harvested by hand and at maturity.*

*The pressing is pneumatic with a whole harvest, follows a static settling before the casing in the must fermentations take place thus in barrels of oak coming from French forests, and often finish the spring of the following year.*

*The bottling is often done in August with farms of 11 months.*

*The production of this plot is about 20 000 bottles.*

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### **DATA SHEET**

#### **Saint-Véran "la cour des bois"**

*Dry white wine from the Chardonnay grape variety.*

*The soil of this parcel is limestone and deep clay, sandstone with pebbles.*

*The name of the climate comes from a place called cadastre on the village of Chânes in southern Burgundy.*

*The vines are about 55 years old.*

*The vines are fully tilled at about 5 passages per year with different tillage tools.*

*Today, the estate turning into biological agriculture / organic farming (2020).*

*The grapes are harvested by hand and at maturity.*

*The pressing is pneumatic with a whole harvest, follows a static settling before the casing in the must fermentations take place thus in barrels of oak coming from French forests, and often finish the spring of the following year.*

*The bottling is often done in August with farms of 11 months.*

*The production of this plot is about 3000 bottles.*

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#### **Saint-Véran "le Vallon"**

*Dry white wine from the Chardonnay grape variety.*

*The soil of this parcel is composed of limestone and some clay content.*

*The name of the climate comes from a place called cadastre on the village of Chânes in southern Burgundy.*

*The vines are about 80 years old, south facing.*

*The vines are fully tilled at about 5 passages per year with different tillage tools.*

*Today, the estate turning into biological agriculture / organic farming (2020).*

*The grapes are harvested by hand and at maturity.*

*The pressing is pneumatic with a whole harvest, follows a static settling before the casing in the must fermentations take place thus in barrels of oak coming from French forests, and often finish the spring of the following year.*

*The bottling is often done in August with farms of 11 months.*

*The production of this plot is about 3000 bottles.*

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### **DATA SHEET**

#### ***Pouilly-Loché "le bourg"***

*Dry white wine from the Chardonnay grape variety.*

*The soil of this parcel is limestone and clay.*

*The name of the climate comes from a place called cadastre in the central village of Loché in southern Burgundy.*

*The vines are about 70 years old.*

*The vines are fully tilled at about 5 passages per year with different tillage tools.*

*Today, the estate turning into biological agriculture / organic farming (2020).*

*The grapes are harvested by hand and at maturity.*

*The pressing is pneumatic with a whole harvest, follows a static settling before the casing in the must fermentations take place thus in barrels of oak coming from French forests, and often finish the spring of the following year.*

*The bottling is often done in August with farms of 11 months.*

*The production of this plot is about 4 800 bottles.*

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### **Pouilly-Loché "Vieilles Vignes"**

*Dry white wine from the Chardonnay grape variety.*

*The soil of this parcel is light limestone, very deep clay*

*This wine mainly produced of several plots called cadastre on the village of Loché in southern Burgundy.*

*The vines are about 90 years old.*

*The vines are fully tilled at about 5 passages per year with different tillage tools.*

*Today, the estate turning into biological agriculture / organic farming (2020).*

*The grapes are harvested by hand and at maturity.*

*The pressing is pneumatic with a whole harvest, follows a static settling before the casing in the must fermentations take place thus in barrels of oak coming from French forests, and often finish the spring of the following year.*

*The bottling is often done in August with farms of 11 months.*

*The production of this plot is about 4500 bottles.*

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### **Pouilly-Fuissé "Les Scellés"**

*Dry white wine from the Chardonnay grape variety.*

*The soil of this parcel is composed of schist, high and east slope.*

*The name of the climate comes from a place called cadastre on the village of Fuissé in southern Burgundy.*

*The vines are about 50 years old.*

*The vines are fully tilled at about 5 passages per year with different tillage tools.*

*Today, the estate turning into biological agriculture / organic farming (2020).*

*The grapes are harvested by hand and at maturity.*

*The pressing is pneumatic with a whole harvest, follows a static settling before the casing in the must fermentations take place thus in barrels of oak coming from French forests, and often finish the spring of the following year.*

*The bottling is often done in August with farms of 11 months.*

*The production of this plot is about 1500 bottles.*

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### ***Pouilly-Fuissé "Clos Reyssier"***

*Dry white wine from the Chardonnay grape variety.*

*The soil of this parcel is composed of limestone and deep clay mid-slope.*

*The name of the climate comes from a place called cadastre on the village of Chaintré in southern Burgundy.*

*The vines are about 90 years old.*

*The vines are fully tilled at about 5 passages per year with different tillage tools.*

*Today, the estate turning into biological agriculture / organic farming (2020).*

*The grapes are harvested by hand and at maturity.*

*The pressing is pneumatic with a whole harvest, follows a static settling before the casing in the must fermentations take place thus in barrels of oak coming from French forests, and often finish the spring of the following year.*

*The bottling is often done in August with farms of 11 months.*

*The production of this plot is about 2000 bottles.*

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### **DATA SHEET**

#### ***Pouilly-Vinzelles "les quarts"***

*Dry white wine from the Chardonnay grape variety.*

*The soil of this parcel is clay.*

*The name of the climate comes from a place called cadastre on the village of Vinzelles in southern Burgundy.*

*The vines are about 60 years old.*

*The vines are fully tilled at about 5 passages per year with different tillage tools.*

*Today, the estate turning into biological agriculture / organic farming (2020).*

*The grapes are harvested by hand and at maturity.*

*The pressing is pneumatic with a whole harvest, follows a static settling before the casing in the must fermentations take place thus in barrels of oak coming from French forests, and often finish the spring of the following year.*

*The bottling is often done in August with farms of 11 months.*

*The production of this plot is about 300 bottles.*