

# Clos des Rocs Mâcon-Loché "En Charpaux" dry white 2023



Product price:

**€114.00**

Product features:

Area: BURGUNDY

Winemaker: Olivier GIROUX

Vintage: 2023

Appellation: Mâcon-Loché

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 91/100

Cépage dominant: chardonnay

## Product short description:

The young chardonnay vines from the domaine are particularly resistant to climate change. This cuvée, full of freshness, is already delightful in 2026, the year it is released from the cellars of Clos. **91/100 RVF**

## Product description:

**PRESENTATION OF Clos des rocs**  
**+ ALL ITS OTHER CUVÉES IN STOCK**

Comments on this

**Clos des Rocs Mâcon-Loché "En Charpaux" dry white 2023:**

**RVF Guide to the Best Wines of France 2026 (Sept 2025): 91/100.** *In Mâcon-Loché, the ripe and early En Charpaux does not see wood: flavorful and indulgent,*

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*already blossomed.*

**Technical sheet written by the domaine**

A breath of fresh air at the domaine, with young vines resistant to climate change.

**APPELLATION:** Mâcon-Loché

**CUVÉE NAME:** En Charpoux (name of the lieu-dit).

**GRAPE VARIETIES:** Chardonnay

**FARMING:** Organic

**AREA:** 2.5 hectares

**ALTITUDE:** 235m

**AGE OF VINES:** 15 years

**NUMBER OF BOTTLES PRODUCED:** 22,000

**TERRIOR AND EXPOSURE:** East-facing slope, sandy-loam soils, stony on massive schists.

**VINIFICATION AND AGING:** Hand harvest, very slow pressing after destemming. 90% vinified and aged in stainless steel tanks and 10% in 500-liter barrels for 11 months.

Serve at 14°C.