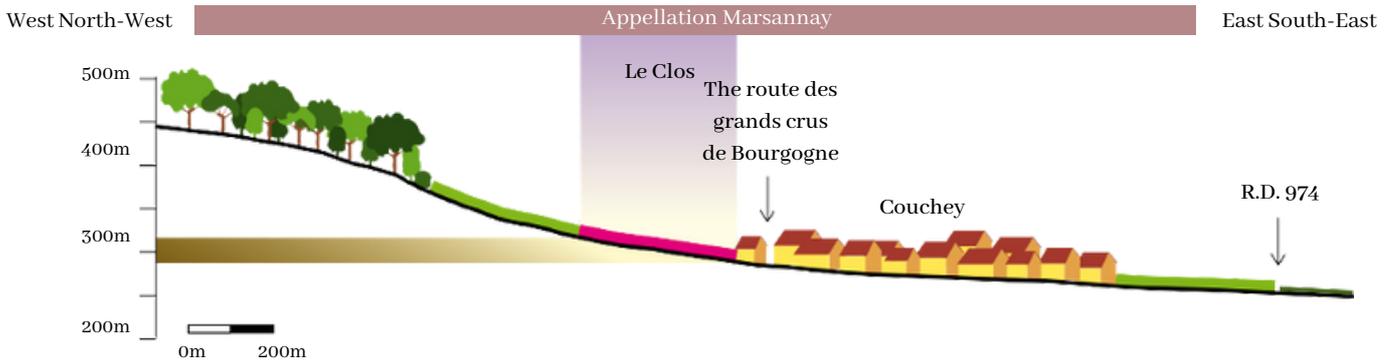


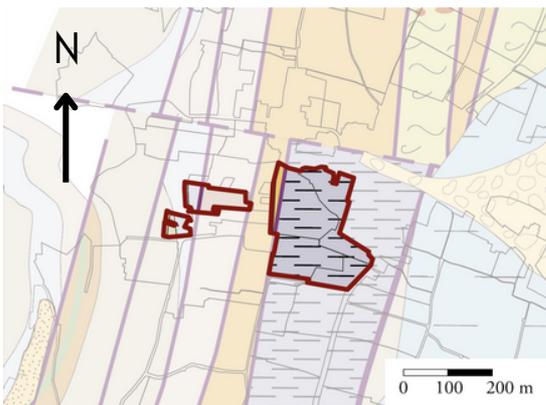


Landscape



Located in the heart of the hillside vineyards, just west of the village of Couchey, Le Clos ranges in altitude from 948 to 1076 feet (289 to 328 metres), with an average of 994 feet (303 m). The slope is very gentle (2%) in the east and steep (10%) at the top, on average 4%, with eastern exposure.

Soil and subsoil



The subsoil of the Clos is made up of different limestones (White Oolite, Prémieux Limestone, Entroques Limestone) separated by faults in the West, and mostly, to the East, marls rich in mica flakes and quartz sand grains in the East.

The soils are rich in stones in the West and clayey-silty and calcareous in the East.

Background

The term «clos», from the Latin «clausus» (closed) is frequently used in wine terminology. It refers to the limits of the plot, surrounded by a wall. The use of the article «le» (the) in the place-name indicates that the name was adopted after 1000 AD.

This «clos» lies close to the old castle of Couchey.

Wines

White Wine



This beautiful *climat*, nestling languidly on/east-facing slopes/in the east of Couchey/allows Chardonnay to deliver all the complexity of a lordly white wine/of the Côte/from these golden slopes. Its limpid brilliance shines golden with subtle hints of green. The fresh and minty notes on the nose blend into fruity and floral aromas, with a delicate touch of white pepper, heralding a very great wine. The attack is ample, racy, elegant, and tonic, with mouth-watering viscosity, opening out into a supple consistency, with good texture. The finish is saline, mineral, and very sapid.

Le Clos is a great gastronomic wine. It can be served as an aperitif to enliven the taste buds. Parsley ham suits it perfectly. It will pair well with white fish such as bass or turbot, but also with shellfish such as langoustine and scallops. Semi-fresh goat's cheese will also be a good match.

Serving temperature: 12 °C

