



DOMAINE DU  
ROC DES BOUTIÈRES



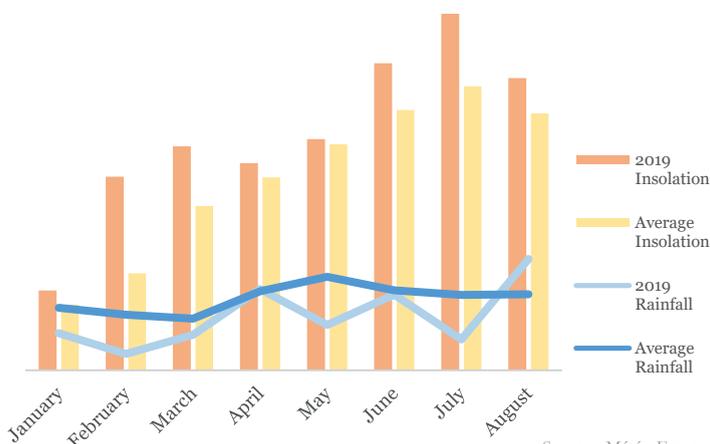
2019 POUILLY-FUISSÉ

## IN THE VINEYARD

Just like Moulin-à-Vent a few kilometers South, the 1,784 accumulated hours of sun until the end of August (vs. 1,459 hours in average) made 2019 the sunniest year since 1990. An exceptionally sunny February encouraged vegetation's early development; but early spring nights can be quite cold: a frost close to **-4°C (25°F) in the morning of April 4th** affected nearly 40% of the vineyard.

The flower happened in end of May and gave grapes with millerandage; the berries are small, due to the lack of rain until the end of July. The month of August is actually the exception, with temperatures 2.7°C (5°F) lower than normal values, and excess water of 40 mm. However, the weight of the Chardonnay grapes remained the lowest in the last 13 years, with a 35% lower yield in average, compared to normal values.

As a result, the vintage is a little later than last years, with a start of harvest on **September 9th**.



## THE WINES

Pouilly-Fuissé clay and limestone soils have shown good resistance to hydric stress. The vines suffered less from lack of water, allowing grapes to keep excellent acidity levels and thus offering almost perfect balance. Alcohol level is contained to 13%.

At the end of the pressing, the wines are **very aromatic, straight and fine**, with **great freshness**.

## TECHNICAL DATA

Harvest at the optimum date : On September **9th, 10th** and **16th**, over the 4.8 hectares of the domain, i.e. 3 working days

Traditional harvest : harvest **by hand only** with 30 liters small boxes to avoid crushing of the berries and the juices' oxidation

Low yield : **30 Hl/ha**, over the 62 Hl/ha authorized by the appellation's decree

Order of harvest by terroir : En Bertillonne, Vers Cras, Aux Chailloux, Aux Bouthières, La Grange Murger

In the cellar : harvest is pressed with whole cluster, to allow a better and more natural filtration of the juices; 2 days of cold "débouillage" around 10-12°C (50-54°F) preserve the high quality of the musts and their primary aromas

Noteworthy fact : thanks to the rain in August, berries gained good levels of "available nitrogen"; these optimum rates led to excellent fermentation, which ended within 3 weeks after the harvest.