



DOMAINE DU  
**ROC DES BOUTIRES**



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## 2018 POUILLY-FUISSÉ 'AUX BOUTIÈRES'

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**History** | In the village of Pouilly, in the middle of the Pouilly-Fuissé AOC lies Domaine du Roc des Boutires. The winery's name draws on both terroir and tradition: its proximity with the Roche de Solutré, an emblem of the appellation and a testament to the extraordinary geologic richness of this vineyard; as well as the domaine's settlement in the very heart of one of the best terroirs of the appellation —“Aux Boutières.” In the ancient French vocabulary, a “boutière” was a secondary road that mule skinnners used for the transportation of oils and wines in remote parts of the country. The vineyard of Domaine du Roc des Boutires is only 5 kilometers (3.12 miles) west of the ancient Roman track of Via Agrippa, on a very small road which now leads to the village of Solutré, the hills of the Mâconnais and the plains of the Charolais.

**Vintage Report** | The 2018 vintage faced a cold and rainy winter. Summer was very warm and dry. The first quarter of 2018 was the most humid since 1964. But in May and June, sunny conditions stopped the development of the moisture. The clusters were long and loose, and the fruit was small and concentrated. The wines were crafted to become balanced and aromatic.

**Vineyard** | Exclusively coming from the terroir 'Aux Boutières', 0.66 hectares (1.6 acre). Soils are deep, with clay, and interlaced with pieces of shale. The 'vieilles vignes' of Chardonnay, located at the southern end of Burgundy, are planted between 250 and 500 meters in altitude, higher than the other AOC from Bourgogne. Thus, they provide both maturity and freshness to the wines.

**Vine Age** | 70-year old vines

**Vine Density** | 10,000 vines per hectare

**Varietal** | 100% Chardonnay

**Yields** | 50 hectoliters per hectare (3.6 tons per acre)

**Harvest** | By hand

**Harvest Dates** | August 31 to September 10

**Vinification** | The berries are driven to the press by gravity, and immediately pressed as whole bunches. Once the juice is extracted, the juices are cooled down to 8°C (46.4°F) for 2 days on average in order to make the particles fall in the tank. The cold débourage preserves the best quality and primary aromas. Malolactic fermentation happens naturally. Bâtonnage is scarce, while barrels and tanks are used depending on the profile of the vintage.

**Aging** | 15 months on fine lees, 70% stainless-steel tanks and 30% aged oak. French oak from the Tronçais forests. Medium toasted.

**Alcohol** | 13.0%

**Production** | 4,300 bottles

**Cellaring Potential** | 2020-2030

**Tasting Notes** | Color can be described as vibrant straw with green-gold reflections. Complex aromas of citrus and orchard fruit, lemon, pear, peach and honey with layers of minerality and subtle oak. Classic and elegant.