



DOMAINE DU
ROC DES BOUTIRES



2018 POUILLY-FUISSÉ

‘VERS CRAS’

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 Bouthières.” 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 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 ‘Vers Cras’: 1.619 hectares (0.4 acres), which has clay and limestone soils. 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 | 50-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. This cold soak 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.

Ageing | 15 months on fine lees, 60% stainless-steel tank and 40% used oak barrels. French oak from the Tronçais forests. Medium toasted.

Alcohol | 13.0%

Production | 1,300 bottles

Cellaring Potential | 2020-2030