



DOMAINE DU
ROC DES BOUTIRES

POUILLY-FUISSÉ – 2017

ABOUT THE WINERY

In the village of Pouilly, in the middle of the Pouilly-Fuissé AOC lies Domaine du Roc des Boutires. In the ancient French vocabulary, a “*boutière*” was a secondary road that mule skinnners used for the transportation of oils and wine 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. The domain has 11 acres (4.2 hectares) on an east-west oriented strip at the same latitude of the village of Pouilly. The vines of Chardonnay, mostly planted in the beginning of the ‘70s, are flowering here with the greatest respect for the natural environment.

ABOUT THE WINE

The Pouilly Fuissé has a bright, vibrant color with hints of yellow and gold. Aromas of peach and honey fill the nose. The wine’s acidity is well balanced with citrus notes of lime and orange peel adding layers of flavor. Will age nicely over the next 5 years.

KEY SELLING POINTS

- The vines are nearly 50 years old leading to a low yield with concentrated fruit
- Sitting in the heart of the appellation, planted on Jurassic limestone, the same substratum as the 1er and Grands Crus of the Côte d’Or
- All wines are from the Domaine’s 14 different plots in the heart of the AOC, no negoce, and most vineyards on the list of future classification at 1er cru level in the Pouilly Fuissé AOC

TECHNICAL DETAILS

Varietal Composition: 100% Chardonnay | **Vine Age:** 40 to 45 years old

Ageing: 12 months on “lie fine”, 85% in stainless steel tank and 15% in new oak barrels, then 4 months in stainless-steel. French oak from the Allier forests. Medium heated

Alcohol: 13% | **TA:** 5.3 g/L | **pH:** 3.8 | **RS:** <1g/L



BRICE LAFFOND, *Technical Director*
AND EDOUARD PARINET, *Proprietor*



“The 2017 Pouilly-Fuissé opens in the glass with an attractive bouquet of confit citrus, Anjou pear and blanched almonds. On the palate, it’s medium to full-bodied, deep and fleshy, with ripe acids, a nicely concentrated core of fruit and good tension at the core despite its expressive profile.”

– William Kelley, August 2019

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