



DOMAINE DU
ROC DES BOUTIRES



2020 MÂCON-SOLUTRÉ

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 | Early budburst at the end of March follow by little rain in May before flowering on the 20th. 12 days earlier than last 30 years average. The summer was an alternation of hot and cold temperature with little rain deficit, compensated by our clay-limestone vineyard. The harvest was early (reflecting the vegetative development) but also shorter than the previous years, due to an impressive homogeneity of maturity between the terroirs. The cool nights led to high levels of acidity at the beginning of maturation, for a very good final result. Finally, 2020, which was a solar vintage with an outstanding sanitary quality, has shown an excellent harvesting potential, for both quality and quantity.

Vineyard | 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.

Origins | From the terroirs of ‘Au Mont’ and ‘Aux Combes’. A total area of .65 hectares (1.6 acres) with a South/South East exposure

Vine Age | 40-year old vines

Vine Density | 10,000 vines per hectare

Varietal | 100% Chardonnay

Yields | 50 hl/ha (3.6 tons/acre)

Harvest | By hand

Harvest Dates | August 31 to September 8

Vinification | The berries are driven to the press by gravity, and immediately pressed, whole bunch. Once the press is complete, the juices are cooled down to 46.4° F (8°C) for 2 days on average in order to make the particles fall in the tank. The cold soak preserves the best quality and primary aromas. Malolactic fermentation happens naturally. Aging on fine lees.

Aging | 12 months on fine lees; 100% stainless steel tank

Alcohol | 13.0%

Cellaring Potential | 2022-2028

Tasting Notes | Aromas of stone fruit and citrus. Medium bodied with a lively textural palate.

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