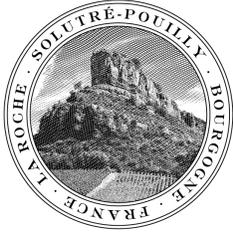


2020 POUILLY-FUISSÉ



DOMAINE DU
ROC DES BOUTIRES



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 “bouthière” 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 began at the end of March, followed by only small amounts of rain in May before flowering began on the 20th. This was 12 days earlier than last 30 year average. The summer alternated between hot and cold temperatures. The harvest was early (reflected in 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 a healthy fruit quality, has shown excellent potential, in 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 from Bourgogne. Thus, they provide both maturity and freshness to the wines.

Origins | Selection of terroirs:

- 1) ‘A La Roue’: deep clay soils (no-limestone), from residual clay “with chailles”
- 2) ‘Barvay’: shallow soils, derived from limestone “with chailles”
- 3) ‘Aux Combes’: fine soils of clay and limestone
- 4) ‘Les Lites’: Soils from marl, with a dispersed amount of calcareous soil

Vine Age | 45-50 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. Bâtonnage is scarce, while barrels and tanks are used depending on the profile of the vintage.

Ageing | 12 months on fine lees, 80% in stainless steel tanks and 20% in oak barrels. French oak from the Tronçais forests. Medium toasted.

Alcohol | 13.0%

Cellaring Potential | 2022-2028

Tasting Notes | 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.

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