



DOMAINE DU  
ROC DES BOUTIRES



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# 2021

## BOURGOGNE BLANC

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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 terrior 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 terriors 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, 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 harvest was late, due to an heterogeneous of maturity and low yields due to spring frost and humidity. The vintage was slow but accomplished full maturity.

**Vineyard** | The Chardonnay grapes are sourced from the commune of Leynes, from the terriors are on the northern slope of the commune of Solutré, on the Bourgogne Blanc appellation.

**Vine Age** | 30 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** | September 21 to September 29

**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 about a month in order to make the particles fall in the tank. The cold soak preserves the best quality and primary aromas. Malolactic fermentation happens naturally.

**Ageing** | 95% in stainless steel tanks and 5% in oak barrels.

**Alcohol** | 13%

**Tasting Notes** | On the nose, the wine expresses fresh aromas of citrus fruits and white flowers. On the palate, the wine showcases intensity with refreshing acidity and a lively and persistent finish.