



DOMAINE DU  
ROC DES BOUTIRES

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# 2021 POUILLY-FUISSÉ PREMIER CRU 'AUX BOUTIÈRES'

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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 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 Boutières.” In the ancient French vocabulary, a “boutière” was a secondary road that mule skimmers 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** | Late year with heterogeneous maturity and low yields due to spring frost and humidity. Slow but accomplished maturity.

**Vineyard** | Exclusively coming from the terroir 'Aux Boutières', 0.66 hectares (1.6 acre). Soils are deep, with clay, and interlaced with pieces of shale. The vineyard was officially classified as Premier Cru in 2020. Planted at an elevation of 275m (902 ft.) Vineyard orientation is East/South-East.

**Vine Age** | 75-year old vines

**Vine Density** | 10,000 vines per hectare

**Varietal** | 100% Chardonnay

**Yields** | 21 hl/ha (less than 1 ton/acre)

**Harvest** | By hand

**Harvest Dates** | September 21, 28 and 29

**Vinification** | The grapes are pressed as soon as the harvest arrives; the press is filled by gravity. Whole bunch pressing. Settling at low temperature (8°C), Slow fermentation at low temperature for about 1 month. Malolactic over 6 months.

**Aging** | 50% stainless steel tank and 50% oak aged for 15 months

**Alcohol** | 13.0%    **TA** | 3.5 g/L    **pH** | 3.40

**Tasting Notes** | Round and rich wine, with nice lemon notes on the finish