



DOMAINE DU  
**ROC DES BOUTIRES**

## 2022 POUILLY FUISSÉ, MÂCON SOLUTRÉ

### WINERY

Domaine du Roc des Boutires has 11 acres (4.2 hectares) on an east-west oriented strip at the same latitude of the village of Pouilly on Jurassic limestone interlaced with clay and shale, the same substratum as the Premier and Grands Crus of the Côte d'Or. The vines of Chardonnay, mostly planted in the beginning of the '70s, are flowering here with the greatest respect for the natural environment. All wines come from the estate vineyard exclusively.

### WINE

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

### VINEYARDS

The 'vieilles vignes' of Chardonnay, located at the southern end of Burgundy, are planted between 250 and 500 meters in altitude, higher than the others AOC from Bourgogne.

### VINTAGE NOTES

Winter was long and relatively cold, leading to a late budburst around April 20th. The vines developed rapidly, and flowering happened early on May 17th in excellent conditions. June brought good rains, but not enough to make up for the deficit; and July and August experienced

dryness and heat waves. Harvest began early on August 24th and lasted only a few days. With the lowest berry weight recorded since 2003, the lack of water was felt throughout the season! The balance of the wines in 2022 is nevertheless ideal thanks to good yields.

### WINEMAKING

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 fermentation over 6 months.

### TASTING NOTES

The nose expresses scents of mango and white peach, leading to a mouth all in roundness.



### VINEYARD

Region:	Bourgogne
Appellation:	Pouilly Fuissé
Age/Exposure:	41 year-old vines
Vine Density:	10,000 vines/Ha
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	100% Chardonnay
Aging:	70% stainless-steel tank and 30% oak aged for 11 months

### TECHNICAL DETAILS

Alcohol:	13%
Total Acidity:	3.6 g/L
pH:	3.20