



DOMAINE DU  
**ROC DES BOUTIRES**

## 2022 POUILLY-FUISSÉ

### 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

The flagship wine of the Domain, sitting in the heart of the appellation with low yielded "vieilles vignes" located at the southern end of Bourgogne.

### VINEYARDS

From the terroirs:

- 'La Roue', 'En Champ Roux', 'Les Chataigniers', 'Aux Chailloux': deep soils, derived from residual chalky clay
- 'Barvay': shallow soils, derived from hard limestone.
- 'Aux Combes': silty-clay soils with little stony soil
- 'Les Lites': soils derived from marl, with limestone
- 'Vers Cras': Clay-limestone soils. 60% comes from our harvests, 40% from grapes sourced in Fuissé and Solutré-Pouilly

### VINTAGE NOTES

Despite the intense sun and heat, the yields were plentiful and the quality quite balanced. Indeed, our vines were vigorous and in healthy condition, producing many leaves to protect the grapes. The wines are full, powerful, without heaviness and with balanced acidity. They will settle down quickly, with a "gourmand" profile. Harvest began early on August 24th and continued through the 27th and again from September 2-3, to ensure consistency. The grapes were harvested manually in 30L bins by 60 pickers, with yields at 54 hL/ha. The well-established and well-managed vines suffered little from water stress and produced a good yield.

### HARVEST

By Hand in 30L boxes  
August 24-27 & September 2-3

### 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 temperatures for about 1 month. Malolactic fermentation over 6 months.

### TASTING NOTES

From a charming vintage, this Pouilly has notes of lemon and white flowers with great volume on the palate and strong structure plus notes of flint and floral.



### VINEYARD

Region:	Bourgogne
Appellation:	Pouilly Fuissé, AOC
Age/Exposure:	45-50 year-old vines
Soil:	Clay, limestone, chalk and silt
Vine Density:	10,000 vines/ha
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	100% Chardonnay
Aging:	11 months, 30% in oak barrels

### TECHNICAL DETAILS

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