



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 Burgundy.

VINEYARDS

From the terroirs:

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

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

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



VINEYARD

Region:	Bourgogne
Appellation:	Pouilly Fuisse
Age/Exposure:	45-50 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