



DOMAINE DU
ROC DES BOUTIRES

2022 BOURGOGNE BLANC

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 Chardonnay grapes are sourced from the commune of Leynes, from the terroirs on the northern slope of the commune of Solutré, on the Bourgogne Blanc appellation.

VINEYARDS

The grapes have been carefully sourced from the best producers in various communes: Leynes, our original source, right west of Pouilly, represents the backbone of the wine. Soils are particularly clayey and the vineyard grow in a high altitude and cool environment. Blanot, halfway between Cruzilles and Péronne, in the North of Pouilly, is famous for its jurassic limestones.

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.

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

The wine combines roundness and depth, typical of great Mâcon wines, along with the balance, freshness and elegance of the Chardonnays further north.



VINEYARD

Region:	Bourgogne
Appellation:	Bourgogne AOC
Age/Exposure:	30 year-old vines
Soil:	Clayey, jurassic limestones
Vine Density:	10,000 vines/ha
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Chardonnay
Aging:	8 months in 95% stainless-steel tank, 5% oak

TECHNICAL DETAILS

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