



DOMAINE DU
ROC DES BOUTIÈRES

2022 POUILLY-FUISSÉ, PREMIER CRU “AUX BOUTHIÈRES”

WINERY

Domaine du Roc des Boutières 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

Just outside the hamlet of Pouilly, Aux Bouthières Pouilly-Fuissé Premier Cru marks the end of a long, premier cru-graced slope that starts just outside Fuissé. The vineyard itself lies just north of the eponymous hamlet of Pouilly, and sits at the very northern end of an east-facing slope that runs for roughly two kilometers (1.2 miles) from Fuissé in the south and boasts a number of premier cru vineyards along its length. Aux Bouthières was one of 22 sites promoted to Premier Cru status in 2020.

VINEYARDS

Exclusively coming from the terroir 'Aux Bouthières' with clay and limestone soils. The 'vieilles vignes' of Chardonnay, located at the southern end of Bourgogne, are planted between 250 and 500 meters in altitude, higher than the others AOC from Bourgogne. Thus, they provide both maturity and freshness to the wines.

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 temperature for about 1 month. Malolactic over 6 months.

TASTING NOTES

The brilliant color has lovely golden, sparkling highlights. A unique concentration is immediately apparent in the glass. The bouquet is highly complex, with aromas of orange peel, citrus, jasmine and a touch of saline on the finish, reminiscent of the nobility of the cru. The palate is round and unctuous, underpinned by salivating acidity. This is a racy, multi-dimensional wine that expresses the grandeur of this emblematic locality.



VINEYARD

Region:	Bourgogne
Appellation:	Pouilly Fuissé, Premier Cru, AOC
Climat:	Aux Bouthières
Plot:	0.65 ha
Age/Exposure:	75 year-old vines East - Southeast exposure
Soil:	Clay interlaced with shale
Vine Density:	10,000 vines/ha
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Chardonnay
Aging:	15 months, 50% in oak barrels

TECHNICAL DETAILS

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