



DOMAINE DU
ROC DES BOUTIRES

2022 POUILLY-FUISSÉ, PREMIER CRU “AUX CHAILLOUX”



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

Although close to the hamlet of Pouilly, Pouilly-Fuissé Premier Cru Aux Chailloux lies just north of Pouilly, as the slope turns from east to south-facing. Aux Chailloux was one of 22 vineyard sites in Pouilly-Fuissé promoted to premier cru status in 2020.

VINEYARDS

Exclusively coming from the terroir 'Aux Chailloux' 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 berries are driven to the press by gravity, and immediately pressed, whole bunch. The juices are then cooled to 46.4° F (8°C) for 2 days on average. The cold soak preserves the best quality and primary aromas. Malolactic fermentation happens naturally. Bâtonnage is scarce, while barrels and tanks are used depending on the profile of the vintage.

TASTING NOTES

The terroir, with its special clay soil, gives this wine energy and aromatic richness, with fruity, ripe apricot notes that are very 'salivating'.

VINEYARD

Region:	Bourgogne
Appellation:	Pouilly Fuissé, Premier Cru, AOC
Climat:	Aux Chailloux
Plot:	0.12 ha
Age/Exposure:	55 year-old vines South exposure
Soil:	Clay and limestone
Vine Density:	10,000 vines/ha
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Chardonnay
Aging:	17 months, 40% in oak barrels

TECHNICAL DETAILS

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