



DOMAINE DU
ROC DES BOUTIRES

2022 POUILLY-FUISSÉ “EN BERTILIONNE”

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

Exclusively coming from the terroir ‘En Bertilionne’ the highest terroir of Pouilly-Solutré village sitting at 350m elevation with deep chalky limestones marls.

VINEYARDS

Produced exclusively from the ‘En Bertilionne’ climat: 57 hectares. Altitude: 350 m (highest terroir in the commune of Pouilly-Solutré) Soil: limestone with banks of marl, slightly chalky, very chalky at depth. Exposure: East South East.

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 palate is vibrant, with a hint of bitterness and biting acidity. The balance is harmonious and highly nuanced, with notes of peach and honeysuckle.



VINEYARD

Region:	Bourgogne
Appellation:	Pouilly Fuissé, AOC
Climat:	En Bertilionne
Plot:	Plot: 0.57 ha
Age/Exposure:	45 year-old vines East/Southeast exposure
Soil:	Limestone interlaced with marl and chalk
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Chardonnay
Aging:	15 months, 70% in oak barrels

TECHNICAL DETAILS

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