



DOMAINE DU  
**ROC DES BOUTIRES**

## 2022 POUILLY-FUISSÉ “LA GRANGE MURGER”

### 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

These old Chardonnay vines are planted in the southern end of Bourgogne, and is one of the furthest West climats in Soultré Pouilly. La Grange Murger comes from a very small plot with east facing slopes

### VINEYARDS

The vines are planted at an altitude of between 250 and 500 metres, higher up than the other Burgundy AOCs. This ensures freshness of 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

Very elegant and linear, the wine presents expressive scents of citrus fruits, herbs and white flowers, such as jasmine. It is underlined with saline notes on the finish.



### VINEYARD

|                |                           |
|----------------|---------------------------|
| Region:        | Bourgogne                 |
| Appellation:   | Pouilly Fuissé, AOC       |
| Climat:        | La Grange Murger          |
| Plot:          | 0.52 ha                   |
| Age/Exposure:  | 30 year-old vines<br>East |
| Soil:          | Clay and limestone        |
| 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    |