



DOMAINE DU
ROC DES BOUTIRES

2023 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 unpredictable weather, 2023 was a successful vintage thanks to high winemaking standards. A mild, frost-free winter was followed by a rainy April and a warm, dry second half of May, which helped control mildew. Flowering

began in early June, lasting about eight days. June and July brought ideal conditions with high temperatures and balanced rainfall. Although August saw erratic weather, the vineyard avoided major storms. Harvest began on September 4th, yielding wines with excellent ripeness and fresh acidity.

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 AOP
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%
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