



DOMAINE DU
ROC DES BOUTIRES

2023 POUILLY-FUISSÉ, PREMIER CRU “AUX BOUTHIERES”

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

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 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 fermentation over 6 months.

TASTING NOTES

From a charming vintage, this Pouilly has notes of lemon and white flowers with great volume on the palate and strong structure plus notes of flint and floral.



VINEYARD

Region:	Bourgogne
Appellation:	Pouilly Fuissé, Premier Cru, AOP
Climat:	Aux Bouthières
Appellation:	0.65 ha
Age/Exposure:	75 year-old vines East-Southeast exposure
Soil:	Clay, limestone, chalk and silt
Vine Density:	10,000 vines/Ha
Eco-Practices:	Sustainable

WINEMAKING

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

TECHNICAL DETAILS

Alcohol:	13%
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