



DOMAINE DU
ROC DES BOUTIRES

2023 POUILLY-FUISSÉ

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

The flagship wine of the Domain, sitting in the heart of the appellation with low yielded "vieilles vignes" located at the southern end of Bourgogne.

VINEYARDS

From the terroirs:

- 'La Roue', 'En Champ Roux', 'Les Chataigniers', 'Aux Chailloux': deep soils, derived from residual chalky clay
- 'Barvay': shallow soils, derived from hard limestone.
- 'Aux Combes': silty-clay soils with little stony soil
- 'Les Lites': soils derived from marl, with limestone
- 'Vers Cras': Clay-limestone soils. 60% comes from our harvests, 40% from grapes sourced in Fuissé and Solutré-Pouilly

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.

HARVEST

By Hand in 30L boxes
August 24-27 & September 2-3

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 AOP
Age/Exposure:	45-50 year-old vines
Soil:	Clay, limestone, chalk and silt
Vine Density:	10,000 vines/Ha
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Chardonnay
Aging:	11 months, 30% in oak barrels

TECHNICAL DETAILS

Alcohol:	13%
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