



DOMAINE DU
ROC DES BOUTIRES

2023 POUILLY-FUISSÉ, PREMIER CRU “AUX CHAILLOUX”

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

Although close to the hamlet of Pouilly, Pouilly-Fuissé Premier Cru Aux Chailloux lies just north of Pouilly, as the slope turns from east to south-facing. Aux Chailloux was one of 22 vineyard sites in Pouilly-Fuissé promoted to premier cru status in 2020.

VINEYARDS

Exclusively coming from the terroir 'Aux Chailloux' 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 berries are driven to the press by gravity, and immediately pressed, whole bunch. The juices are then cooled to 46.4° F (8°C) for 2 days on average. The cold soak preserves the best quality and primary aromas. Malolactic fermentation happens naturally. Bâtonnage is scarce, while barrels and tanks are used depending on the profile of the vintage.

TASTING NOTES

The terroir, with its special clay soil, gives this wine energy and aromatic richness, with fruity, ripe apricot notes that are very 'salivating'.



VINEYARD

Region:	Bourgogne
Appellation:	Pouilly Fuissé, Premier Cru, AOP
Climat:	Aux Chailloux
Plot:	0.12 ha
Age/Exposure:	55 year-old vines South exposure
Soil:	Clay and limestone
Vine Density:	10,000 vines/Ha
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Chardonnay
Aging:	17 months, 40% in oak barrels

TECHNICAL DETAILS

Alcohol:	13%
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