



DOMAINE DU
ROC DES BOUTIRES

2023 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 Soultre 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 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

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 AOP
Climat:	La Grange Murger
Plot:	0.52 ha
Age/Exposure:	30 year-old vines East
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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