



DOMAINE DU
ROC DES BOUTIRES

2023 BOURGOGNE BLANC

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 Chardonnay grapes are sourced from the commune of Leynes, from the terroirs on the northern slope of the commune of Solutré, on the Bourgogne Blanc appellation.

VINEYARDS

The grapes have been carefully sourced from the best producers in various communes: Leynes, our original source, right west of Pouilly, represents the backbone of the wine. Soils are particularly clayey and the vineyard grow in a high altitude and cool environment. Blanot, halfway between Cruzilles and Péronne, in the North of Pouilly, is famous for its jurassic limestones.

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

The wine combines roundness and depth, typical of great Mâcon wines, along with the balance, freshness and elegance of the Chardonnays further north.



VINEYARD

Region:	Bourgogne
Appellation:	Bourgogne AOP
Age/Exposure:	30 year-old vines
Vine Density:	10,000 vines/Ha
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Chardonnay
Aging:	8 months in 95% stainless-steel tank, 5% oak

TECHNICAL DETAILS

Alcohol:	13%
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