



DOMAINE DU
ROC DES BOUTIRES



2016 POUILLY-FUISSÉ

History | In the village of Pouilly, in the middle of the Pouilly-Fuissé AOC lies Domaine du Roc des Boutires. The winery's name draws on both terroir and tradition: its proximity with the Roche de Solutré, an emblem of the appellation and a testament to the extraordinary geologic richness of this vineyard; as well as the domaine's settlement in the very heart of one of the best terroirs of the appellation —“Aux Boutières.” In the ancient French vocabulary, a “boutière” was a secondary road that mule skinnners used for the transportation of oils and wines in remote parts of the country. The vineyard of Domaine du Roc des Boutires is only 5 kilometers (3.12 miles) west of the ancient Roman track of Via Agrippa, on a very small road which now leads to the village of Solutré, the hills of the Mâconnais and the plains of the Charolais.

Vintage Report | 2016 was an exceptional vintage for Domaine du Roc des Boutires. Yields are low due to spring hail, but there was no effect on the quality of the grapes. The wines are fresh and elegant with a long finish.

Vineyard | Clay and limestone soils. The ‘vieilles vignes’ of Chardonnay, located at the southern end of Burgundy, 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.

Origins | Selection of terroirs; 1.3 hectares (3.2 acres):

- 1) ‘Barvay’: shallow soils, derived from hard limestones “with chaille”
- 2) La Grange Murger’: shallow soils, derived from hard limestones “with chaille”
- 3) ‘Les Lites’: Soils from marl, little calcareous, or more often very calcareous.

Vine Age | 35-year old vines

Vine Density | 10,000 vines/hectare

Varietal | 100% Chardonnay

Yields | 20 Hectoliters/hectare (1.48 tons per acre)

Harvest | By hand and led to the cuvage in small 30 liters cases

Harvest Dates | September 20 to 26, 2016

Vinification | The berries are driven to the pressoir by gravity, and immediately pressed with the whole bunch in order to filtrate the best and most natural way possible. Once the pressurage is done, the juices are cooled down to 46.4° F (8°C) for 2 days on average in order to make the particles fall in the tank. The cold débouillage enables to preserve the best quality and primary aromas. Malolatic fermentations are happening naturally. Bâtonnages are scarce, while barrels and tanks are used depending on the profile of the vintage.

Ageing | 12 months on “lie fine”, 85% in stainless steel tank and 15% in new oak barrels, then 4 months in stainless-steel. French oak from the Allier forests. Medium heated.

Alcohol | 13.0%

Cellaring Potential | 2018-2028

Tasting Notes | Vibrant and bright color, yellow gold hints. Aromas of peach and honey in the nose. Very nice balance in mouth of lime, orange peel and citrus notes.

WILSON DANIELS 
SINCE 1971

Imported by Wilson Daniels | Saint Helena, California | wilsondaniels.com