



DOMAINE DU BOUCHOT

Pouilly-Fumé MCMLV

Domaine du Bouchot was founded in 1985 by Rachel and Pascal Kerbiquet. Starting with two hectares of vines planted on Kimmeridgian marl by 1995, they expanded their holdings with two additional hectares of Sauvignon Blanc on Portlandian limestone while converting all their vineyards to organic farming. By 2008, they worked all their vines biodynamically and utilized indigenous yeasts for spontaneous fermentations. When Antoine Gouffier returned home from abroad, he soon took over the day-to-day management of Domaine du Bouchot, purchased the estate in 2019, and achieved organic and biodynamic certification in 2020. Under Antoine, the estate spans 10 hectares of vines planted to Sauvignon Blanc with a little Chasselas in the village of Saint-Andelain.

Antoine has carried on the tradition of terroir-specific wines, and despite being certified biodynamic since 2020, he continues to experiment with ways to work the soil and farm the vines to bring them into balance with each vintage. The goal is as much the health of the soils and vines, with the belief that honest and expressive wines will follow. Herbal treatments are made to vines and sections of his vineyards as needed, and the harvest date is chosen by soil type and when the grapes, when tasted, lose their overt varietal flavors while retaining a crunch when bitten into. Everything is harvested by hand, and to prevent the dilution of the character of his vineyards and vintage, fermentations are spontaneous, and nothing is added or taken away. Fermentations start in stainless steel tanks with a tiny portion in French oak.

When Jon-David Headrick introduced Domaine du Bouchot to us at European Cellars, he remarked, “I’ve waited patiently for twenty years to find the right Pouilly-Fumé.” After tasting, we agreed and suspect you might as well.

The oldest vines at Domaine de Bouchot, totaling a scant 0.46 hectares, were planted in 1955 on Kimmeridgian marl soils in the lieux-dits of Les Côûtes & Les Sapis. There is a short maceration on the skins of 1-2 days before fermentation and aging in stainless steel tanks.

ACCOLADES

93 – 2023 MCMLV – Vinous Media

94 – 2021 MCMLV – Vinous Media

ORIGIN

France

APPELLATION

Pouilly-Fumé

SOIL

Kimmeridgian marl

VINE AGE

Vineyard planted in 1955

ELEVATION

230 meters

VARIETIES

Sauvignon Blanc

FARMING

Certified organic & biodynamic

FERMENTATION

Hand-harvested, natural-yeast fermentation
in stainless steel tanks

AGING

12 months in stainless steel tanks



**JON-DAVID
HEADRICK
SELECTIONS**