## Domaine La Boutinière



## Cuvée Le Fabuleux destin d'Amélie Bouti

The controled appellation of origin: CÔTES-DU-RHÔNE

Vineyard – location and soils: Our grapes come:

Le Bois Lauzon in the town of Orange with stony red soils, And Les Moures int the town of Courthézon with sandy soils.

Blend: 65% Grenache noir, 25% Mourvèdre, 10% Marselan.

Yields (in 2019): 50 hl/ha

Annual production (2019): 2 500 bouteilles

## Vinification:

Harvested and sorted by hand, vinified in thermoregulated concrete tanks, reassembly and delistings, maceration in concrete tanks for around 20 days, aging of Grenaches in tuns, Mourvèdres in barrels for 12 months.

## Tasting (for sommelier Pierre Fernandez):

A wine with a brilliant robe of a pretty ruby red of moderate intensity.

A nose of dried flowers, some roasted and praline notes, raisins, cooked fruit, blackberry and young leathers.

On the palate, notes of tart sweets, strawberry, raspberry, redcurrant, even fresh almonds.

A remarkable balance which offers an amazing acidity as well as a chiseled minerality, all in lace.

A rather short finish which nevertheless reveals a fresh and drinkable, feminine and harmonious wine, of undeniable finesse.

Alcohol content: 14.8 %

Overall: thym-roasted lamb

Food and wine pairing: 16-18 °C (60-65°F)

Aging potential: 5 to 8 years



