



## Fabuleux destin d'Amélie Boutin

**Appellation :** VIN DE FRANCE

**Blend :**

50% Grenache, 50 % Mourvèdre

**Yields :** 40 hl/ha

**Annual production :** 1300 bottles.

**Vinification :**

Harvested mechanically, the rosé is made by bleeding and vinified in stainless steel vats thermo-regulated at low temperature 15°C.

**Alcohol content :** 12,50 %

**Tasting (Sommelier Pierre Fernandez 19/02/2026) :**

The color is perfectly clear, dressed in a deep, sustained rosé with dark salmon hues and raspberry-cherry highlights ; a wine that signals substance and character from the very first glance.

The nose expresses itself with a boldness and complexity unusual for a rosé. It opens on a generous fruity register (ripe strawberry, crushed raspberry, red currant), interwoven with delicate floral notes of fresh rose and peony. With aeration, the bouquet broadens to reveal wild blackberry, black cherry, white pepper and a characteristic garrigue signature: bay leaf, thyme, black olive. The vivacity of the 2025 vintage adds a counterpoint of citrus (pink grapefruit, blood orange) and white flowers, lending the whole a welcome freshness and lift.

On the palate, the entry is broad and substantial, the attack frank, fresh and immediately seductive, with appealing notes of tart red fruits that underscore the wine's inherently pleasure-driven nature. The mid-palate unfolds a subtly velvety texture; flavors evolve toward richer, more generous red fruits (cherry, lightly stewed raspberry), supported by understated spice notes of pepper and fennel. The finish is deep, long and vinous, closing on sweet spice and lightly candied red fruits, with a beautiful warm spice quality on the retronasal (white pepper, a whisper of licorice), that elegantly reflects the powerful structural imprint of Mourvèdre in the blend.

**Overall :** The structure and depth of this saignée rosé make it a true gastronomic wine, one capable of holding its own alongside dishes that far exceed the usual light summer fare expected of the category. It will find excellent partners in roasted sea bass with fennel and olive oil, seafood risotto, Provençal ratatouille, a vegetable tian, pissaladière or anchoïade.

At the dinner table, it will rise equally to the occasion alongside rabbit à la provençale, guinea hen with olives, or a charcuterie board of Corsican or Iberian cured meats. Fresh goat cheese, burrata drizzled with olive oil or a tapenade bruschetta will round out this Mediterranean panorama with effortless grace.

Unlike the vast majority of rosés, Le Fabuleux Destin d'Amélie Boutin carries genuine aging potential, driven by the richness of the saignée method and the structural power of Mourvèdre.

**Food and wine pairing :** 12-13°C

**Aging potential :** 5 years

