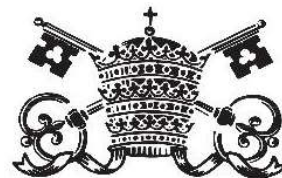


Domaine La Boutinière



Cuvée TRADITION 2021

Controlled Appellation of Origin : CHÂTEAUNEUF-DU-PAPE

Vineyard - Location and soils : Our grapes come from 2 famous plots :
« **Le Grand Pierre** » (Roussanne) with a sandy brown soil resting on red sandstones dating from the Miocene era and, « **les Marines** » with a red soil on stony alluviums and a red clay subsoil.

Blend : 33% Grenache white, 33% Roussanne and 34% Clairette.
The blend of this Tradition Blanc cuvée expresses all the flavors of the Mediterranean grape varieties and of the Châteauneuf-du-Pape terroirs. Vines average 50 years of age.

Yields (in 2021) : 35 hl/ha

Annual production (2021) : 2 500 bottles

Vinification:

Manual harvest with sorting in the vineyard and in the cellar. Pressing on pneumatic press, racking, vinification at 17°C in thermoregulated stainless steel vats, the malolactic fermentation is blocked, 20% of the blend is vinified and ages in barrels for 6 months.

Alcohol content : 13,5 %

Tasting (03/03/2022 Sommelier Pierre Fernandez) :

Eye : A delicate pale-yellow color with green and gold reflections.

Nose : Generous, spring-like nose of white flowers: acacia flowers, peach blossom, lime blossom, broom, fennel; then more subtly we guess finely honeyed notes which will most certainly reveal themselves more with time.

Palate : The palate is more summery, the attack is soft, silky, velvety. The mid-palate “betrays” an assertive southern character, yellow-fleshed fruit, stone fruit, nectarine, vine peach, but also subtle citrus notes that bring freshness and noble bitterness to the finish. An astonishing acidity all to offer a balanced wine that is both suave and fresh.

Food and wine pairing : Smoked salmon with dill and lime juice. Lobsters, lobster and crayfish with white butter sauce. Fatty and fleshy fish in cream sauce, star anise and star anise. Poultry with white sauce and veal blanquette will be perfect companions. Comté, Beaufort, Abondance, Parmesan type cooked pressed cheeses.

Recommended serving temperature : 10-13 °C (50-56°F)

When drinking it : Can be drunk now if you like its freshness and fruitiness ; will develop nicely on some nutty notes, honey notes, and quince aromas over time.

Aging potential : 10 years and over.



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