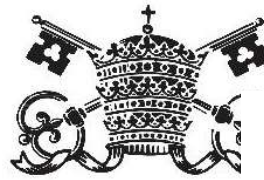


La Boutinière



Cuvée of white TRADITION

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 2025) : 32 hl/ha

Annual production (2024): 2 500 bottles

Vinification:

Manual harvest with sorting in the vineyard and in the cellar. Pressing on pneumatic press, racking, vinification at 15°C in an egg-shaped concrete vat, which creates a natural vortex and prevents the lees from settling to the bottom of the vat, the malolactic fermentation is blocked, 20% of the blend is vinified and ages in barrels for 6 months.

Alcohol content : 13,5 %

Tasting (Sommelier Pierre Fernandez 18/02/2026) :

The calyx is dressed in a shiny gold leaf dress, perfectly translucent and with a beautiful luminous intensity. The aromatic intensity is remarkable and is accompanied by an equally singular complexity. In the first place, spring floral fragrances open up (white acacia flowers, peach blossom, jasmine and linden). In ambush, a farandole of fresh citrus fruits (clementine, mandarin, orange blossom) is discerned behind this floral veil. It draws in the third curtain of more saline notes, almost iodized, coated with dill, fennel and pear William notes. On the palate, the attack is both fresh and supple. The middle of the mouth reveals a remarkable balance between tension and generosity, followed by a welcoming roundness. The palate is silky and velvety with stone fruits (nectarine, white peach) and subtle citrus notes that bring freshness and noble bitterness. The finish is long, fresh, salty and stretches with notes of candied lemon peel. The small noble bitterness at the end of the mouth confers a great persistent freshness.

Food and wine pairing :

Roasted turbot on bones, white butter with herbs. Prawns pan-fried with fleur de sel. Grilled prawns with pastis, fennel and lemon. Free-range chicken roasted with summer white truffle. Supreme guinea fowl with morels in light cream. Veal chop with chanterelles, sage butter. Risotto with white asparagus, lemon and parmesan. Soft cheeses from Provence (Banon, Pélardon).

Food and wine pairing : 13-15 °C

Aging potential : 10 years and more.

