

Domaine La Boutinière



Cuvée GRANDE RÉSERVE

Controlled Appellation of Origin : CHÂTEAUNEUF-DU-PAPE

Vineyard – location and solis : Our grapes come from :
Le Grand Pierre with a sandy brown soil resting on red sandstones or dating
From the Miocene era.

Blend : 100% Roussanne

Yield (in 2021) : 6hl/ha

Annual production (2021) : 800 bottles

Vinification:

Manual harvest, temperature-controlled inox tank, malolactic fermentation blocked.
100% vinified and matured in wooden barrel for 12 months.

Alcohol content : 13.5 %

Tasting (for Sommelier Pierre Fernandez) :

A shimmering pale gold color.

A nose of sustained aromatic intensity, rather floral in the preamble, we find notes of hawthorn, iris, lilac, quince and quince paste, then the nose becomes more pastry with scents of fresh butter, brioche, honey, marzipan and beeswax put the final.

On the palate, a suave and robust attack, a mastered woodiness, we find quince, fresh almonds, cooked fruits, brioche, pastry cream.

Despite an obvious generosity, a nice balance characterizes this cuvée which shows a rare aromatic persistence and which announces a significant aging potential if one appreciates the more secondary or tertiary aromas turned towards more honeyed and bee waxed notes.

A distinguished and elegant wine, both smooth and silky.

Food and wine pairing : fish or poultry with cream and aromatic sauce, Auvergne blue cheese, fourme d'Ambert, artisanal pies with fresh cream and stone fruits, Thai cuisine.

Recommended serving temperature : 12-15 °C (54-59°F)

Aging potential : 10 years and over.



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