

# La Boutinière

## Cuvée GRANDE RÉSERVE 2020

**Controlled Appellation of Origin :** CHÂTEAUNEUF-DU-PAPE

**Vineyard - Location and soils :** This Cuvée Grande-Réserve Rouge is a plot selection of old vines planted in 1902 on the famous lieudit of "La Crau" . with a sandy soil and a red clay subsoil . The average age fo the vines is 100 years.

**Blend :** 78% Grenache, 16% Mourvèdre, and 6% Syrah.

**Yields (in 2020) :** 20 hl/ha

**Annual production (2020) :** 5 000 bottles

### **Vinification :**

Manual harvest with sorting in the vineyard and in the cellar. 80% is destemmed, the grape varieties are vinified separately in wooden vats, with pumping and load shedding, maceration of 25 to 45 days, depending on the grape variety. Ageing for 20% in oak barrels and for 80% in conical wooden vats for a period of 18 months.

**Alcohol content :** 15 %

### **Tasting (by Sommelier Pierre Fernandez – 23/12/2022) :**

**Wine Tasting:** The color is deep and offers a dense tint of blood red with purplish reflections and sparkles of ruby.

On the nose, a very great complexity with the first scents which betray an unmistakably southern character. We can indeed guess notes of freshly chopped black olive tapenade, thyme, bay leaf, savory, it breathes the Provencal garrigue; to coat everything, a slight smoky animal that could recall dried meat, musk. Then invite themselves to the dance, a farandole of black fruits, the wild blackberry at the head of the procession, followed closely by blackcurrant and black cherry that a few notes of liquorice (Zan) come to wrap.

The mouth is fresh and suave proof of a remarkable balance; a very nice chew; a supple attack, surprisingly silky tannins for a wine of this youth. The mid-palate reveals a subtle bouquet of oriental spices accompanied by discreet notes of dried tomatoes that bring noble bitterness to the finish. This Grande Reserve cuvée, whose grapes come from plots more than a century old, perfectly illustrates this exceptionally early 2020 vintage, which marks the return of fresher wines, endowed with a magnificent balance.

**Food and wine pairing :** Meat cooked in sauces, game, small game, mechoui, leg of lamb. Character cheeses with uncooked pressed cheeses such as Salers, Mimolette, Saint-Paulin, Ossau-Iraty.

**Recommended serving temperature :** 16-18 °C (61-65°F)

**Aging potential :** 20/25 years.

**Rating :** 92 points Wine Spectator



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