

La Boutinière

White 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 2022) : 25hl/ha

Annual production (2022) : 1 000 bottles

Vinification:

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

Alcohol content : 14 %

Tasting (for Sommelier Pierre Fernandez 03/05/2024) :

A brilliant, golden color with reflections of old gold.

The nose is very complex and opens with floral notes (iris, honeysuckle), fresh fruit (white peach, lychee), jammy notes of quince, dried fruit (sweet almonds), all coated with toasted notes and vanilla and a hint of cinnamon.

The attack is supple and the mid-palate deliciously smooth.
We find in the finish, subtle spicy notes (saffron, vanilla, cinnamon, white pepper).
It is a smooth and rich wine on the palate, a rather caressing texture, with a nice mouthfeel, softness and a nice balance.

Food and wine pairing : This distinguished white wine sees its destiny incontestably linked to the table. This is a noble wine which can also be served after several years of cellaring. It can be combined very simply with mountain cheeses, Tomme but also Beaufort or Reblochon, or even a mature Comté. River trout or zander, grilled sea bass, smoked fish, poultry with cream and mushrooms (chanterelles) for slightly older wines will go perfectly. Don't forget also more exotic food like Thai cuisine for example.

Recommended serving temperature : 13-15 °C

Aging potential : 10 years.



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