

# 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 2024) :** 23hl/ha

**Annual production (2024) :** 600 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 18/02/2026) :**

The dress is warm and bright, pure gold color. The intensity of the color (already natural for the Roussanne grape variety) is accentuated by a half-mild breeding.

In the nose, the visual diagnosis is immediately confirmed by the olfactory. The nose is praline, the wood of the demi-muids is more perceptible, although perfectly mastered, and covers a large part of the aromatic spectrum. It is a wine that will surely win to be expected for a few years.

The aromatic complexity is slow to reveal itself; one must be patient to begin to guess notes of sweet spices (vanilla, cinnamon, nutmeg), nuts (hazelnut, roasted almond, pistachio), then dried fruits (dates, raisins).

In the mouth, the attack is lively and chiseled to reveal a more supple middle of the mouth. The richness of Roussanne is present but contained, the texture is silky. We find the aromatic families expressed in the olfactory, with a complexity reinforced on the palate by fresher flavors (white peach, golden apple, candied lemon, pear). The finish is long, fresh, salty and full of energy, with notes of citrus (lemon, yuzu), chamomile and lemon peel. Noble bitterness is in order, contributing to a general impression of great precision and righteousness. A wine that can sometimes seem austere in its youth and that will require patience.

**Food and wine pairing :** Sole fillet à la normande (cream sauce, mussels, mushrooms). Gilt-head bream grilled over the flame, confit fennel and lemon. Breton lobster roasted in two stages, butter with corn starch and tarragon. Braised veal sweetbreads with morels and reduced veal juice. Poultry white stuffed with black summer truffle, juice reduced to old Châteauneuf blanc. Risotto with white Alba truffle, parmesan 36 months old. Comté Grande Réserve 36 months of maturing.

**Recommended serving temperature :** 13-15 °C

**Aging potential :** 10 years.



EARL BOUTIN Gilbert - 17 route de Bédarrides - 84230 Châteauneuf-du-Pape Tél. 04 90 83 75 78

SAS LA BOUTINIÈRE - 5 rue Anselme Mathieu 84230 Châteauneuf-du-Pape Tél. 06 15 45 09 68

mail : [info@domainelaboutiniere.fr](mailto:info@domainelaboutiniere.fr)

<https://www.facebook.com/Boutin84/>

[https://www.instagram.com/domaine\\_la\\_boutiniere/](https://www.instagram.com/domaine_la_boutiniere/)