

La Boutinière

Cuvée TRADITION 2020

Controlled Appellation of Origin : CHÂTEAUNEUF-DU-PAPE

Vineyard - Location and Soils : Our grapes come from :

« **Le Boucoup** » with dark red soil on old alluvium with rolled pebbles or Galets roulés » and a red clay subsoil, « **les Marines** », « **le Bois de la Ville** », « **Coste-Froide** » with red soil on stony alluviums and a red clay subsoil. Vines average 70 years of age.

Blend : 70% black Grenache, 10% Cinsault, 10% Mourvèdre and 10% Syrah.

This Cuvée Tradition Rouge was created in 1982 by father of Frédéric for the first bottling of the Property. The blend of all the plots expresses the complexity of its terroir.

Yields (in 2020): 32 hl/ha

Annual production (2020) : 16 000 bottles

Vinification :

Manuel harvest with sorting in the vineyard and in the cellar. 70% of the grapes are destemmed. The different varieties are vinified separately in thermoregulated concrete tanks with pumping-over and delestage ; macerations last 25 to 30 days.

Aging for 50% in wood vats, 30% in barrels and 20% in concrete vats for 12 months.

Alcohol content : 14,5 %

Tasting (by sommelier Pierre Fernandez - The Best Vintage – 03/03/2022) :

Eye : A scintillating robe of deep ruby red.

Nose : On the nose, notes of noble vegetal (sage) and fresh wine harvest reveal a juice with an early character. It is a nose that requires a little patience, the time needed for oxygenation to finally reveal delicious notes of garrigue and fresh liquorice.

Palate : The complexity is reinforced by a farandole of red fruits, red currant, crushed raspberry, berries. On the palate, the attack is frank, the tannins young and lively but already smooth; the mid-palate offers a singular freshness. In the finish, the Provençal character of this wine is no longer in doubt, we find the herbs of Provence, nutmeg and ginger; the red fruits are underlined by discreet notes of musk.

Food and wine pairing : Local ham, coppa, terrines, duck breasts and roasted and juicy grilled red meats.

Recommended serving temperature : 16-18 °C (60-65°F)

Aging potential : 10 years and more.

Rating : Wine Spectator 91/100 ; Jeff Leve Wine Cellar 90/100



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

SAS LA BOUTINIÈRE - 17 route de Bédarrides 84230 Châteauneuf-du-Pape Tél. 06 15 45 09 68

mail : info@domainelaboutiniere.fr

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

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