



Domaine La Boutinière



The wine estate:

The DOMAINE la BOUTINIÈRE is a family operation dating from 1920, respecting traditions for 4 generations. The farm consists of 17 hectares of vines including 11 ha of AOC Châteauneuf-du-Pape, 4 ha of Côtes du Rhône and 2 of Vin de France, vines coming from 14 parcels between 10 of 120 years old.

The property is located in the village of Châteauneuf-du-Pape, to the east of the village, slightly in altitude on the road of Bédarrides with a very beautiful view of the village.

We cultivate on the property the following grape varieties : in red : Grenache, Mourvèdre, Syrah, Cinsault, Counoise, Vaccarèse; in white : White Grenache, Clairette, Roussanne, Bourboulenc.

Our plots are located on the terroirs of La Crau, Le Boucoup, Les Marines, Le Bois de la Ville and Le Grand Pierre.

The red wine Cuvée TRADITION

The controlled appellation of origin : CHÂTEAUNEUF-DU-PAPE

Vineyard - Location and Soils : Our grapes come :

The Boucoup with dark red soil on old alluvium with pebbles quartz, the famous rolled pebbles or Galets roulés » and a red clay subsoil, les Marines, le Bois de la Ville, les Roumigières and Coste-Froide with red soil on stony alluvium 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 my father for the first bottling of the Property. The blend of all the plots allows to express all the complexity of its terroir.

Yields (in 2018): 28hl/ha

Annual production (2018) : 21 000 bottles

Vinification :

Manuel harvest with sorting in the vineyard and in the cellar, 70% destemmed, of the grapes are varieties are vinified separately, in thermoregulated concrete tanks, pumping-over and load shedding, maceration for 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 (for sommelier Pierre Fernandez - <https://wineprestigetour.com/>) :

Eye : A bright ruby red robe.

Nose : A very discreet nose which reveals its subtly only to those who want to wait for it. Redcurrant and blackberries are in order, but patience will soon reveal more subtle spice and aromatic notes, sweet spices, cinnamon, ginger, nutmeg and fresh licorice, all supported by a delicious note of orange blossom.

Palate : The palate is less complex, very well balanced, with a distinctive freshness. It offers a clear bouquet of red forest fruits (wild strawberry, wild raspberry) then red cherry and finely tart redcurrant.

Overall : A charming wine, both pleasant and discreet but also racy and loyal, typical of its terroir which expresses its advertised qualities.

Food and wine pairing : with a rib of beef with mushroom sauce or at the end of the meal with a fresh goat's cheese.

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

Aging potential : 10 years and over more.

