

## The red wine Cuvée Le Petit Boutin

**Appellation :** VIN DE FRANCE

**Vineyard - Location and soils :** sandy soils in the commune of Courthézon.

**Blend :** 100% Grenache

**Yields :** 50 hl/ha

**Annual production :** 3000 bottles.

### **Vinification :**

Mechanical harvesting, vinified in temperature-controlled concrete vats, pumping over and delestage, maceration for 15 days, malolactic fermentation in concrete tanks, ageing in barrels for 12 months.

**Alcohol content :** 14 %

**Tasting (Sommelier Pierre Fernandez - <https://wineprestigetour.com/>) :**

A wine with a brilliant garnet red color of moderate intensity.

A discreet nose of red fruit, wild strawberry, redcurrant and wild blackberry. In the background, notes of resinous pines and spices (zan) to finish on a light musky note.

On the palate, a rather marked acidity, we find our family of red fruits, more complex than on the nose since the cherry completes the initial bouquet. We can also guess, garrigue notes (bay leaf, rosemary, thyme). In the end, a wine that presents a good drinkability, even if the young tannins are present and bring some chewiness; the taste intensity is characterized by a fresh and pleasant mouth. A beautiful aromatic persistence, a pleasant wine, rascal and fresh. In short, a real buddy wine that invites conviviality.

**Overall :** Veal ribs in mushroom sauce, platter of cold cuts.

**Food and wine pairing :** 16-18°C

**Ageing potential :** 5 to 8 years

