



Domaine La Boutinière

Introduction :

La Boutinière, two years of research, one bottle, and a tailor-made wine; an original, elegant package, but above all, a wine with

The red wine cuvée

La Boutinière

The appellation origin :

CÔTES-DU-RHÔNE

Grape varieties :

78% Grenache, 20% Syrah, 2% Cinsault

Vinification method:

Vinified in thermoregulated concrete vats, pumping over and unballasting, with malo-lactic fermentation.

Alcohol content :

14%

Tasting (for sommelier Pierre Fernandez 03/05/2026) :

The color is a deep garnet with sustained ruby highlights, dense and brilliant in the glass.

The nose expresses itself with candor and generosity. It opens on rich, juicy aromas of ripe dark fruit (blackcurrant, blackberry, black cherry), underscored by a floral violet signature and an elegant smoky touch, the distinctive contribution of Syrah. Peppery notes and wild herbs round out the bouquet, with a discreet evocation of garrigue, bay leaf and black olive lingering in the background. With aeration, the nose gains in complexity, taking on nuances of ripe fig and a subtle hint of licorice.

On the palate, the entry is frank, generous and immediately seductive. The wine is enveloping and warm, driven by a core of juicy, concentrated dark fruit (blackberry, blackcurrant), that bears the full imprint of the sun-drenched 2022 vintage. The mid-palate is broad and fleshy, with a fruit density that is remarkable for the appellation level; dark fruit flavors are supported by notes of sage, rosemary and herbes de Provence. A fine tension (the Syrah's unmistakable contribution), structures the whole and keeps the wine from the excessive roundness that an overly solar Grenache can sometimes display. The tannins are silky and well-integrated, the acidity lively and present, stimulating the palate and lending the wine an appealing freshness and balance throughout. The finish is long and concentrated, closing on sweet spice, licorice and a whisper of black pepper, with fine, structured tannins that elegantly underscore the wine's persistence.

Given time in the cellar, the palette will evolve toward candied red fruits, leather and forest floor ; a compelling prospect for those who choose to set a few bottles aside for another two to three years.

This wine shows its finest alongside substantial cuts of meat and hearty country cooking: herb-crusted rack of lamb, duck breast with black olives, Provençal beef daube, osso buco, lamb tagine with prunes and spices.

Bold charcuterie (mountain dry-cured sausage, wild boar terrine), will find in it a natural and generous companion, as will hard aged cheeses (18-month Comté, alpage Beaufort) or semi-firm varieties (Saint-Nectaire, sheep's milk Tomme).

Conceived as a wine of pleasure and conviviality, this cuvée nonetheless benefits, in the outstanding 2022 vintage, from sufficient substance and structure to reward a few additional years in the cellar.

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

Aging potentiel : 5 years



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