



Domaine La Boutinière

Introduction :

My name is Nathalie Boutin, I joined my husband Frédéric Boutin's vineyard in the Châteauneuf du Pape appellation a few years ago.

We have created a trading company to satiate our creative imagination. Hence the birth of La Boutinière, two years of research, a bottle and a custom wine, original packaging, a brand image built on finesse, elegance, and especially a feminine wine full of character.

The white wine cuvée

The appellation origin :
CÔTES-DU-RHÔNE

La Boutinière

Grape varieties :

50% Grenache blanc, 30% Viognier, 10% Clairette, 10% Bourboulenc

Vinification method:

Low temperature vinification in thermoregulated stainless steel vats, the malolactic fermentation is blocked

Alcohol content :

13,50%

Tasting (for sommelier Pierre Fernandez) :

A straw-yellow crystalline color with golden reflections.

A southern nose with a singular complexity for a wine of this category; Sun-

In the mouth, a lot of elegance and richness at the same time. On the attack, a very silky texture and a nice fatness which make it a wine of rare elegance. A mid-palate that offers good acidity and freshness on the palate, followed by fine and noble bitters.

A finish that warms the mucous membranes and the palate, proof, if one was still needed, of its definitely Mediterranean identity.

An aperitif wine or to accompany your long summer evenings, a fish casserole, cockles in parsley, mussels in cream sauce or grilled prawns

Recommended serving temperature : 10-13°C (50-56°F)

Aging potentiel : 5 ans



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