



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 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) :

A deep, crystalline ruby red robe.

A nose of a singular aromatic intensity, complex since floral at first (dried roses, lilac, violet) and which then reveals an explosion of red and black fruits (pomegranate, blackberry, blueberry, crushed strawberries, black cherry) then , to finish a subtle note of musk which seems to come to envelop the whole.

The mouth faithfully validates the nose, we find the cherry, the crushed strawberries, but also the subtle tangy tip of the redcurrant, the roundness of the blackcurrant and the blueberry underlined by a final note of elderberry which brings a certain impression of sweetness. The tannins are supple, the texture smooth and the finish reveals a surprising length on the palate for a wine of this category.

A tender, distinguished and elegant wine that caresses the palate, leaving a velvety and tasty feeling.

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

Aging potentiel : 5 years



SAS LA BOUTINIÈRE - 17 route de Bédarrides 84230 CHÂTEAUNEUF-DU-PAPE

Tél. : +33(0)4 90 83 75 78 ou portable +33(0)6 15 45 09 68 - +33(0)6 15 18 54 88

site : www.domainelaboutiniere.fr - https://www.instagram.com/domaine_la_boutiniere/