

# Domaine La Boutinière



## Cuvée en rouge 100

**Controlled Appellation of Origin : CHÂTEAUNEUF-DU-PAPE**

**Vineyard - Location and soils :** To mark the anniversary of the creation of the Domaine in 1920 and to celebrate the exceptional 2020 vintage, this "cuvée 100" in red is a plot selection of old vines planted in 1902 on the famous lieudit of "La Crau" . with a sandy soil and a red clay subsoil . The average age fo the vines is 100 years.

**Blend :** 100% Grenache.

**Yields (in 2020) :** : 20 hl/ha

**Annual production (2020) :** 3 000 bottles

### **Vinification :**

Manual harvest with sorting in the vineyard and in the cellar. 50% is destemmed. Vinified in wooden tronconic vats, with pumping and load shedding, maceration of 25 to 45 days.  
Ageing for 2 years : 100% in conical wooden vats of 12 months,  
and another 12 moths 50% in stainless stell vats and 50% in demi-muids (400 liters).

**Alcohol content :** 15 %

### **Tasting (Sommelier Pierre Fernandez 13/05/2023) :**

This purple color with blood red reflections offers a depth of rare coloring intensity. Such consistency reveals a concentration resulting from severe selection work and very small yields. The nose is exceptionally complex for a single varietal wine (100% Grenache).

This Châteauneuf du Pape shows tremendous aromatic uniqueness.

The flavors that emerge betray a strong southern identity (fine bouquet of herbs and herbs of Provence, all the garrigue is at the rendezvous, its majesty thyme, bay leaf, savory and others...).

Here the terroir expresses itself first, the grape variety comes to acclimatize in some ways. We thus find notes of brown tobacco, fresh liquorice (the stick of liquorice...), but also delicately animal notes of musk. Cocoa and some roasted notes (mocha) bring up the rear.

On the palate, the attack is supple, the tannins silky, the mid-palate both mineral and velvety, all in delicacy.

The finish is both refined and endless. This wine and this 2020 vintage offer a rare combination that only unusual vintages can offer. Namely a wine that explodes aromatically on its youth and yet has a significant aging potential.

**Food and wine pairing :** with a leg of lamb or a rabbit in red wine.

**Recommended serving temperature :** 16-18 °C (61-65°F)

**Aging potential :** 20/25 years.



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