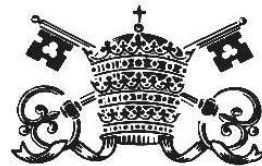


# Domaine La Boutinière



## Cuvée of white Le Fabuleux destin d'Amélie Boutin

**The controlled appellation of origin : CÔTES-DU-RHÔNE**

**Vineyard – location and soils :**

Our grapes come from Vaucroze in the town of Sorgues with sandy soils.

This vintage is from the first harvest.

**Blend :** 25% Clairette, 25% Viognier, 25% Marsanne, 25% Bourboulenc .

**Yields :** 15 hl/ha

**Annual production :** 1 500 bouteilles

**Vinification :**

Harvested and sorted by hand, vinified in stainless steel vats at low temperature 15°C.

**Alcohol content :** 13 %

**Tasting (for sommelier Pierre Fernandez 19/02/2026) :**

The color is a luminous pale yellow with green highlights, perfectly clear and bright.

The nose opens with a remarkable aromatic complexity for the appellation level: lovely floral notes lead the way (linden blossom, peony, honeysuckle, broom, fennel), followed by delicate touches of citrus (yuzu, white grapefruit) and white and yellow stone fruits (apple, apricot, peach).

In the background, subtle hints of gentle spice and dried fruits round out the bouquet, while a precise, understated minerality ties the whole together with quiet elegance.

On the palate, the entry is lively, fresh and clean, instantly appealing, carried by a bright acidity that stimulates the palate and sets a tone of easy pleasure and conviviality. The mid-palate, richer and more enveloping, reveals greater depth: the texture turns slightly creamy, layering flavors of ripe pear, white peach and linden blossom with lovely persistence. The finish is fresh and saline, unfolding an admirable aromatic length over citrus and white flowers before closing on fine, noble bitterness, elegant and precise, that adds both a mouthwatering and digestive quality to the close. A frank and open invitation to the table. A luminous pale-yellow color with golden straw reflections.

**Overall :** The freshness, vibrancy and aromatic richness of this wine make it a remarkably versatile table wine, most at home alongside Mediterranean cuisine and seafood: salt-crusted sea bream, John Dory with fennel, pan-seared scallops with citrus butter, bouillabaisse, fish soup or a classic *pasta alle vongole*. At the dinner table, it will also rise to the occasion alongside roast chicken with preserved lemon and fresh herbs, or pan-seared sweetbreads with chanterelle mushrooms. As an aperitif, it pairs effortlessly with fish tapas, marinated grilled vegetables, tapenade, anchoïade or hummus.

A wine conceived first and foremost for immediate pleasure and aromatic brilliance — and that is precisely where its strength lies.

**Food and wine pairing :** 12-13 °C

**Aging potential :** 5 years



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