

BOUTINOT

CUVÉE JEAN-PAUL GASCOGNE BLANC DE BLANCS SEC

Pays des Côtes de Gascogne

WINEMAKER: Samantha Bailey

LOCATION: Gascony, France

GRAPES: Colombard, Ugni Blanc

ABV: 11.5%

SUITABLE FOR: Vegetarians

CLOSURE TYPE: Screw Cap

THE ONE-LINER: All the aromatics of a lovely Sauvignon Blanc but without the price tag!

TASTING NOTE: A lovely aromatic nose with zesty citrus and hints of stone fruit and a palate with lots of white nectarine, citrus and creamy characters balanced with a refreshing lemony acidity. An enjoyable, easy drinking dry white wine.

PRODUCER DETAILS: In south west France (south of Bordeaux), Gascony is the home of foie gras, d'Artagnan and The Three Musketeers; more importantly for Boutinot, it has been the source of our white bistro wines for the past twentyfive years. Gascony is cool enough to produce white wines which are streaked with refreshing acidity and sparkle with zesty aromatics, perfect for Cuvée Jean Paul or Mas de Vignerons. Samantha Bailey, Boutinot's winemaker responsible for Gascony, also sources Sauvignon-esque Colombard here for our Champs du Moulin, La Révolution and Azura single varietal wines. Tasting raw wines in the wintry months of December and January in unheated and purposefully chilly cellars is challenging, particularly just after breakfast, but a task Samantha has championed. The task continues throughout the year as Samantha rigorously blends all the components she has retained to maintain consistency across the frequent bottlings we make throughout the year to keep our wines fresh and long-lived.

IN THE VINEYARD: The rolling hills between the scattered medieval towns and villages of Gascony are predominately white wine country. Designated Pays de Gascogne in 1982, it was to here that Boutinot was drawn to source his white wines from the locally grown Colombard and Ugni Blanc grape varieties. Vines are trained using the Guyot system and vigorous grape selection is used to capture the fresh aromatics and flavour of this Blanc de Blancs from the southwest province of Gascony.

IN THE WINERY: On delivery to the cellar, the grapes are cooled by gas (CO₂), undergo maceration pelliculaire for 5-15 hours, then pneumatique pressing, and debourrage a froid. Alcoholic fermentation is started by cultured yeast and once fermentation is complete, the wine is conserved on the lees to retain maximum freshness.

FOOD RECOMMENDATIONS: Ideal as an aperitif or with fish and chips, simple vegetable or salad dishes.

