

BOUTINOT

CUVÉE JEAN-PAUL VAUCLUSE ROUGE

IGP Pays de Vaucluse

WINEMAKER: Boutinot France winemaking team

LOCATION: Vaucluse, France

GRAPES: Grenache, Syrah

ABV: 12.5%

SUITABLE FOR: Vegetarians

CLOSURE TYPE: Screw Cap

THE ONE-LINER: So smooth, you don't need to think about it, but if you pause you will find it is surprisingly good!

TASTING NOTE: Instant first impressions are of a classic Rhone red, friendly and warming, ample, sweet rich juicy blueberry fruit and bergamot hints adorned with that classic Rhone hallmark - spice of Grenache sprinkled with Syrah; lusciously textured plum and strawberry fruit rounds off the palate, making this a delicious, uncomplicated medium-bodied, soft, fruity and very drinkable red ... yet serious enough to accompany food.

PRODUCER DETAILS: Pays de Vaucluse is the local wine of the southern Rhone valley – the vineyards surrounding the appellations of villages such as Gigondas, Cairanne and Séguret produce Pays de Vaucluse. Of course neither the terroir nor aspect here is the same as appellation contrôlée vineyards, the yields are higher, but the ample, full fruit they yield are indelibly stamped Rhône. So rather than take the easy route for red and white bistro wines and source them both from the same region, where the red would be better than the white in one region or vice versa in another region, twenty five years ago Paul Boutinot decided to source his red wines for his father's restaurant from the Rhône and his white wines from Gascogne. Vaucluse reds have the fullness of fruit and roundness of smooth tannins to make a wine with sufficient body to be enjoyed on their own as well as being stamped with sufficient character to partner food. Paul now busies himself with overseeing the winemaking at our Waterkloof estate and has passed the Rhône mantle to Eric Monnin. Eric also sources Grenache here for our Champs du Moulin, La Révolution and Azura single varietal wines.

IN THE VINEYARD: The southern Rhone valley is swathed in warm sunny vineyards and peppered with hilltop stonehewn villages on its rocky outcrops. Outside of the delimited areas of the famous village appellations, the wine the local vignerons make and enjoy with their friends in the village cafes and bistros is Pays de Vaucluse. Cuvée Jean Paul Rouge is made predominantly from a blend of Grenache and Syrah from the Vin de Pays de Vaucluse. Traditional Rhone-based viticulture is used with part manual/part machine harvest.

IN THE WINERY: Vinified from Grenache and Syrah grapes harvested in the Vaucluse area of the southern Rhone. Grapes are put in fermentation vats and cooled in order to slow the fermentation process and gain immediate fruit flavours. Maceration between 5 to 10 days before pneumatic pressing.

FOOD RECOMMENDATIONS: Drink with hearty food such as grilled meats and casseroles. Also great with BLTs, pizzas and medium mature, hard cheeses.

