

BOUTINOT

‘LA CÔTE SAUVAGE’, CAIRANNE CÔTES DU RHÔNE VILLAGES

Rhone

WINEMAKER: Boutinot France winemaking team

LOCATION: Rhone, France

GRAPES: Grenache Noir, Syrah, Carignan

ABV: 14%

SUITABLE FOR: Vegetarians and Vegans

CLOSURE TYPE: Cork

THE ONE-LINER: A rich, savoury and meaty mouthfull!

TASTING NOTE: A serious, restrained and complex wine that is nowhere near its peak yet. It is rich, intense and drenched in dark red fruits. With morello cherry and a touch of sweet spice on the nose, ripe berry, liquorice, chocolate, summer pudding and a hint of cinnamon spice on the palate, this wine is full flavoured and smooth with supple tannins.

PRODUCER DETAILS: Our love affair with the southern Rhône is both enduring and unswerving. We believe to our marrow that we can make great wine here. And for this reason, we have bought our first vineyard in France, here in the southern Rhône – in the village of Cairanne, you’ll not be surprised to learn! Ten years ago we first glimpsed the potential of the vineyards of Cairanne when we released our 2000 vintage of La Côte Sauvage. Now we have several plots of old vines we can call our own and begin to realise our dream of making even better wine. Over the past decade or so we have built enviable relationships with a network of local growers and we will of course continue to source grapes and wine from their trove of prized vineyards for our full range of Rhône wines.

IN THE VINEYARD: The Southern Rhône village of Cairanne lies in the heart of the Southern Rhône valley, north east of Orange. For this La Côte Sauvage fully ripe Grenache and Syrah grapes are hand picked from old bush vines on selected hillside slopes within Cairanne, northeast of Orange in the heart of the Rhône valley. The vineyards have the classic argilo-calcaire soil of limestone pebbles over clay.

IN THE WINERY: To make this Cairanne, our winemaker, Eric, uses traditional vinification techniques - indigenous yeast and a long cuvaison period, followed by maturation for 22 months in mostly old French oak barrels to develop great concentration, complexity and finesse in the wine.

FOOD RECOMMENDATIONS: The perfect match for red meat dishes and rich stews.

