

BOUTINOT

‘LA FLEUR SOLITAIRE’, CÔTES DU RHÔNE BLANC

Rhone

WINEMAKER: Eric Monnin and Julien Dugas

LOCATION: Rhône, France

GRAPES: Grenache Blanc 50%, Viognier 20%, Roussanne 7%

ABV: 13%

SUITABLE FOR: Vegetarians and Vegans

CLOSURE TYPE: Cork

THE ONE-LINER: Famed for its red wine, white wines have a long heritage in the southern Rhône valley, where the locals enjoy an occasional glass at the start of a warm evening. La Fleur Solitaire is therefore a solitaire amongst the rubies of our Boutinot Rhône range; a white Côtes du Rhône made from traditional southern Rhône white grape varieties.

TASTING NOTE: Proper white Côtes du Rhône; fresh, medium-bodied, vinous. The nose is pretty and delicate, just hints of hedgerow flowers. The flavours are nuanced and refined rather than overt. Careful use of oak adds texture and vinosity to this very drinkable white.

PRODUCER DETAILS: Boutinot's love affair with the Southern Rhône spans thirty years of making wine in the region. In 2010 the relationship was sealed with the purchase of a winery and vineyards above the village of Cairanne. Domaine Boutinot's seven vineyards, planted with classic southern Rhône varieties – old vine Grenache Noir and Syrah, Mourvèdre and the more traditional Carignan Noir - all fall within the Cairanne Cru map, sanctioned in 2016 when Cairanne was granted its own appellation status. By working with our vigneron neighbours, we help revive traditional varieties such as Cinsault and Counoise and in the cellar we prefer time-honoured winemaking methods such as a long cuvaison aided only by natural yeasts, gentle remontage, manual pigeage and patient maturation in a nursery of French oak barrels.

IN THE WINERY: We are always experimenting and some of our experiments never see the light of day... but this one we just couldn't ignore! It began in 2009 with our debut vintage of 'La Fleur Solitaire' Côtes du Rhône Blanc - a true micro cuvée crafted from only 7 barrels of fantastic wine producing less than 3,000 bottles. We source premium grapes from seven vineyards in the southern Rhône picked at dawn for pressing the same morning. Clairette adds freshness and acidity to the blend. 50% Grenache Blanc, 20% Viognier, 7.5% Roussanne, 7.5% Marsanne (co-fermented), 7.5% Clairette and 7.5% Bourboulenc (co-fermented). The grapes are pressed gently and fermented at low temperature. We increased the proportion vinified in stainless steel to 77% and for the components fermented and matured briefly in oak, we used only 300l barrels, 50% new oak and 50% 2nd fill.

FOOD RECOMMENDATIONS: A lovely aperitif or with light starters and grilled fish.

