

BOUTINOT 'LA COTE SAUVAGE' CAIRANNE AOC

SOUTHERN RHONE

Grenache Noir 60%, Syrah 20%, Mourvedre 10%

UFPB152V1

14.00% ABV



FOOD MATCH

The perfect match for red meat dishes and rich stews.

TASTING NOTES

A serious, restrained and complex wine. 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 flavored and smooth with supple tannins. A rich, savory and meaty mouthful!

PRODUCTION

The Southern Rhone village of Cairanne lies in the heart of the Southern Rhone 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. The vineyards have the classic argilo-calcaire soil of limestone pebbles over clay. To make this Cairanne we used traditional vinification techniques the 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.

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750ml, Case6, 21.6

98 Cases / 7 Layers

Boutinot