



#### WINEMAKER

Boutinot France winemaking team

#### VARIETALS

Colombard, Ugni Blanc

#### FEATURES

Bottle, Screw cap, Vegan

#### ABV

11.5%

#### AVAILABLE SIZES (L)

0.750



## Boutinot

# Cotes de Gascogne Blanc 'Cuvee Jean Paul'

FRANCE, SOUTHWEST, GASCONY



### WINERY OVERVIEW

Established in 1980, Boutinot has grown to become one of the leading UK based distributors of quality wines from around the world. France is one of Boutinot's production hubs, where they manage the creation of various labels. Boutinot's winemakers work by both vinifying fruit from their own vineyards, and by working with partner growers with whom they have long-standing relationships. Many of these French wines are produced from single domaines, each with an individual identity.

Since the beginning, Boutinot has been exploring the country's vineyards to make outstanding wines from specific sites and plots that best represent the location and terroir. They are very particular about what they do and who they work with to ensure every bottle contains only the best wine sourced from the finest grapes. Being a producer enables quality control of each wine that they craft – a unique advantage Boutinot has over other distributors.

### 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 here that Paul 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 flavor of this Blanc de Blancs from the southwest province of Gascony.

### VINIFICATION

On delivery to the cellar, the grapes are cooled by gas (CO<sub>2</sub>), undergo maceration for 6-15 hours, then pneumatic pressing. Alcoholic fermentation is started by cultured yeast and once fermentation is complete, the wine is conserved on the lees to retain maximum freshness. The Demi- Sec has a softer, rounder palate than the Sec thanks to the subtle addition of an extra 2g/l residual sugar.

### TASTING NOTES

A fresh nose of lime, basil, freshly cut green grass and guavas. The medium-bodied palate continues with more green fruits and flowers; figs and tobacco flowers.

