

# La Boutinière

## Cuvée TRADITION 2022

**Controlled Appellation of Origin : CHÂTEAUNEUF-DU-PAPE**

**Vineyard - Location and Soils :** Our grapes come from :

« **Le Boucoup** » with dark red soil on old alluvium with rolled pebbles or Galets roulés » and a red clay subsoil, « **les Marines** », « **le Bois de la Ville** », « **Coste-Froide** » with red soil on stony alluviums and a red clay subsoil. Vines average 70 years of age.

**Blend :** 70% black Grenache, 10% Cinsault, 10% Mourvèdre and 10% Syrah.

This Cuvée Tradition Rouge was created in 1982 by father of Frédéric for the first bottling of the Property. The blend of all the plots expresses the complexity of its terroir.

**Yields (in 2022):** 28 hl/ha

**Annual production (2022) :** 17 000 bottles

### **Vinification :**

Manuel harvest with sorting in the vineyard and in the cellar. 70% of the grapes are destemmed. The different varieties are vinified separately in thermoregulated concrete tanks with pumping-over and delestage ; macerations last 25 to 30 days.

Aging for 50% in wood vats, 30% in barrels and 20% in concrete vats for 12 months.

**Alcohol content :** 14,5 %

### **Tasting (by sommelier Pierre Fernandez 07/02/2024) :**

A limpid and brilliant color, blood red with flashes of ruby.

On the nose, a substantial aromatic intensity from the first nose, followed by an aromatic complexity whose range is extended from the first aeration. At the opening, in fact, several aromatic families are already represented: rather floral notes (hawthorn), but also noble botanicals such as fresh licorice and sage. With oxygenation, notes of wild blackberry and black cherries are revealed in the background, all coated with very southern notes of scrubland (thyme, rosemary, bay leaf) which betray its definitively Mediterranean character and a rather sunny and generous vintage.

On the palate, the attack is rather frank and reveals a beautiful acidity which is balanced in the mid-palate to finish on the finish with beautiful noble bitterness. The tannins are dense and frank and offer a long and beautiful aromatic persistence marked on the finish by fine spices (white and gray pepper).

**Food and wine pairing :** Roast rabbit, 7-hour lamb flavored with Provence herbs or crusted rack of lamb. For cheese lovers, a Ventoux goat cheese aged with savory or a Pecorino with pepper should be perfect companions.

**Recommended serving temperature :** 16-18 °C (60-65°F)

**Aging potential :** 10 years and more.



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