

DOMAINE LA BOUTINIÈRE

VIEILLES VIGNES LA CRAU 2019 CHÂTEAUNEUF-DU-PAPE GRANDE RESERVE

BACKGROUND

Domaine La Boutiniere was founded in 1920 by Félix Vidal. This family-owned company is now run by fourth-generation winemaker, Frédéric Boutin, who has been the owner and winemaker since 1997. Domaine La Boutiniere has 27 acres of vineyards in eight different parcels within Châteauneuf-du-Pape, including the Crus of La Crau, Le Boucou, Coste Froid, and Roumiguière. Vines are an average of 70 years old and the wines are produced from all 13 grape varieties allowed in the Châteauneuf appellation.

APPELLATION

Rhône, France

VARIETAL COMPOSITION

80% Grenache, 10% Mourvèdre, 10% Syrah

TERROIR & VINTAGE NOTES

This Cuvée Grande-Réserve Rouge is a plot selection of old vines planted in 1902 on the famous lieudit of "La Crau." This parcel grows at an elevation of 394 feet aboce sea level on a sandy soils covered with large quartz pebbles called "Galets" over a red clay subsoil.

The average age of the vines is 100 years.

WINEMAKING & AGEING

Manual harvest with sorting in the vineyard and in the cellar. 80% is destemmed. The grape varieties are vinified separately in wooden vats, with pumping and load shedding, a maceration of 25-45 days, depending on the grape variety.

Aged 20% in barrels and 80% in conical wooden vats for a period of 12 months.

TASTING NOTES

The wine initially presents morello cherries, plums, blood orange, red fruit in brandy, dried figs and raisins followed by sandalwood, pralines, smoky, subtle notes of blond tobacco, undergrowth and humus.

On the palate, the complexity on the palate validates the nose, with its stone fruits and Mirabelle plum, brandy, then candied orange peel. On the finish, fine spices, nutmeg, fresh licorice and black pepper accompany the notes of garrique on the finish.

The balance is unique for a wine that offers a full and generous body. The acidity and freshness on the palate are remarkable for a wine from this southern latitude. A racy wine, supple and caressing like velvet. This cuvée is of singular nobility.

This will pair beautifully with stews, game, roasted or leg of lamb and aged cheeses.

The ageing potential is 20 years.





93 PTS WINE SPECTATOR 12/21







WINEMAKER

Frédéric Boutin

TECHNICAL DATA

Alcohol

15%







