

DOMAINE LA BOUTINIÈRE

TRADITION BLANC 2014

CHÂTEAUNEUF-DU-PAPE

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 Roumigièrre. 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

60% Clairette, 20% Grenache, 10% Bourboulenc, 10% Roussanne

WINEMAKING & VINTAGE NOTES

The vines, which average 70 years old, grow at an elevation of 394 feet above sea-level on clay and limestone soils covered with large quartz pebbles called "Galets".

Grapes are hand-harvested and undergo fermentation in temperature-controlled tanks, vinified at cool temperature of 63°F degrees with malolactic fermentation blocked.

AGEING

10% vinified and matured in barrique for six months

TASTING NOTES

A bright gold color with beautiful notes of white flowers and pear. This medium-bodied white has fresh acidity and notes of white peach, golden apples and a long, complex finish of honey and wild Provencal herbs.

Excellent with shellfish, poultry dishes and pasta in white sauce. Also pairs well with a variety of cheeses, roasted vegetables and grilled fish.



WINEMAKER

Frédéric Boutin

TECHNICAL DATA

Alcohol
13.6%

SUGGESTED RETAIL PRICE:
\$34.99

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CHÂTEAUNEUF-DU-PAPE



91 WINE SPECTATOR
POINTS 2016

