

DOMAINE LA BOUTINIÈRE

TRADITION ROUGE 2011

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

70% Grenache, 10% Syrah, 10% Mourvedre, 10% Cinsault

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 cement tanks, pumping over, fermentation period of one month, malolactic fermentation in cement tanks.

AGEING

Aged for 12 months in foudre.

TASTING NOTES

A lovely ruby red with notes of mature red fruit and cassis. Beautiful notes of raspberries and balsamic tones lead way to long, velvety notes of vanilla and spice. A rich, delightfully satisfying red wine.

Excellent with roasted meats and stews, particularly lamb. Also pairs nicely with barbecue and dishes with spices such as garlic, rosemary and thyme.



WINEMAKER

Frédéric Boutin

TECHNICAL DATA

Alcohol
14%

SUGGESTED RETAIL PRICE:
\$34.99

Domaine la
BOUTINIÈRE
CHÂTEAUNEUF-DU-PAPE



90 WINE SPECTATOR
POINTS
May, 2014

