



Domaine la  
**BOUTINIÈRE**  
CHATEAUNEUF-DU-PAPE



## Power & Finesse in Harmony

THE FINEST WINES FROM THE RHÔNE VALLEY

### THE HISTORY

Domaine la Boutinière 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 Boutinière has 27 acres of vineyards in eight different parcels within Châteauneuf-du-Pape, including the Crus of La Crau, Le Boucou, Coste Froid, and Roumigière.



**Frédéric Boutin**  
Owner/Winemaker  
Domaine la Boutinière



### THE WINE

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.” The wines are produced from all 13 grape varieties allowed in the Chateaneuf appellation.





**DOMAINE LA BOUTINIÈRE**  
**CHÂTEAUNEUF-DU-PAPE**  
**VIEILLES VIGNES LA CRAU 2015**  
*Rhône, France*

*90-93*pts  
 Vinous  
 12/16

- From a 100 year old parcel of extraordinary vines in the famous terroir of the La Crau vineyard site
- Hand-harvested
- 80% Grenache, 10% Syrah, 5% Mourvedre, 5% Cinsault
- Fresh raspberry, licorice and spicecake aromas hint at flowers and minerals in the background
- Capable of ageing for 10 to 15 years, and is best enjoyed with red meats, game dishes and strong cheeses
- Sweet, seamless and very long finish with lingering spiciness and smooth tannins

PRICE



**DOMAINE LA BOUTINIÈRE**  
**CHÂTEAUNEUF-DU-PAPE**  
**VIEILLES VIGNES LA CRAU 2013**  
*Rhône, France*

*91*pts  
 Wine Enthusiast  
 9/16

*91*pts  
 Vinous  
 4/15

- From a 100 year old parcel of extraordinary vines in the famous terroir of the La Crau vineyard site
- Hand-harvested
- 80% Grenache, 10% Syrah, 5% Mourvedre, 5% Cinsault
- Deep ruby purple color with extraordinary aromas of blackberry, cassis, dark cherry, and anise, intermingled with scents of oriental spices and a zesty of minerality
- Capable of ageing for 10 to 15 years, and is best enjoyed with red meats, game dishes and strong cheeses

PRICE



**DOMAINE LA BOUTINIÈRE**  
**CHÂTEAUNEUF-DU-PAPE**  
**TRADITION ROUGE 2011**  
*Rhône, France*

*90*pts  
 Wine Spectator  
 April 2014

- Vines grown on clay and limestone soils covered with large quartz pebbles called "Galets"
- Hand-harvested
- Aged for 12 months in foudre
- 70% Grenache, 10% Syrah, 10% Mourvedre, 10% Cinsault
- Beautiful notes of raspberries and balsamic tones lead way to long, velvety notes of vanilla and spice
- Excellent with roasted meats and stews, particularly lamb

PRICE



**DOMAINE LA BOUTINIÈRE**  
**CHÂTEAUNEUF-DU-PAPE**  
**TRADITION ROUGE 2013**  
*Rhône, France*

*90*pts  
 Vinous  
 April 2015

- Vines grown on clay and limestone soils covered with large quartz pebbles called "Galets"
- 70% Grenache, 10% Syrah, 10% Mourvedre, 10% Cinsault
- Hand-harvested
- Aged for 12 months in foudre
- A lovely ruby red with notes of mature red fruit and cassis
- Pairs well with barbecue and dishes with spices such as garlic, rosemary and thyme

PRICE



**DOMAINE LA BOUTINIÈRE**  
**CHÂTEAUNEUF-DU-PAPE**  
**TRADITION BLANC 2014**  
*Rhône, France*

*91*pts  
 Wine Spectator  
 2016 Web

- Hand-harvested
- 60% Clairette, 20% Grenache, 10% Bourboulenc, 10% Roussanne
- Bright gold color with beautiful notes of white flowers and pear
- Medium-bodied with 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, roasted vegetables and grilled fish

PRICE

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