Les Crus du Sud, AOP Rasteau 2023

FPB97672023

Maison Boutinot

— Rhône, France

Specially selected by the Domaine Boutinot winemaker, Les Crus du Sud is our handcrafted selection of wines from the Southern Rhà´ne. Now HVE3 sustainable certified.

Production

Most vineyards in Rasteau are bathed in morning sun, sheltered by the Dentelles and with a mainly northerly aspect. Grapes mature more slowly and the harvest is later than other appellations; the extra time being highly suited to the dominant variety of Grenache Noir. The wine is grown and vinified sustainably, achieving HVE3 certification. A blend of Grenache with a small proportion of aromatic Syrah and Mourvèdre fermented in traditional concrete vats. The wine is matured for 12 months in the same concrete vats before release in the regulation appellation bottle.

Tasting note

This wine manages to be serious, as you would expect from a Cru Rhà´ne, but with a freshness and precision that really lifts it. All liquorice, garrigue, and spice, wrapped around a vibrant red and black fruit core.

Food Match

Pair with roasted duck leg, slow cooked vegetable ragu, or a beautiful cheese platter.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Rasteau

Grape Varieties:
Grenache Noir 65%, Mourvèdre 25%, Syrah 10%

Suitable for:
Vegan

Bottle Barcode:
3430560015836