La Chapelle de Marin, AOP Côtes du Rhône 2024

FPB9382024

Maison Boutinot

— Rhône, France

All you want from a proper Cà´tes du Rhà´ne - ripe and characterful with smooth supple tannins

Production

Patrice Armand, a Cairanne neighbour of Domaine Boutinot Rhà´ne owns 40ha of vines which see plenty of sunshine throughout the year and benefit from both the Mistral wind – which keeps things cooler and disease-free – and higher than average rainfall. His vieilles vignes (old vines) are between 60 and 70 years old and, in their old age, are achieving low but concentrated yields of 45hl/ha. We mainly source La Chapelle de Marin from three of Patrice's parcels which lie on poor soils with a high limestone content - La Combe d'Antide, La Beraude and, on the sandier lower slopes, Les Sablières. Hand-picked bunches are carefully destemmed and vinified using traditional 'minimal intervention' techniques. This wine is made without the use of oak to retain the pure fresh fruit character.

Tasting note

Attractive, juicy, bramble fruit and floral aromas, the palate is up-front and fresh with warm spice and real depth.

Food Match

Lovely with BBQs; grilled meats, halloumi and vegetables. Herby sausages, pasta with Mediterranean vegetables.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Côtes Du Rhône

Grape Varieties:
Grenache 60%, Carignan 20%, Mourvèdre 10%

Suitable for:
Vegan

Bottle Barcode:
3430506000979