Pasquiers Grenache Noir, IGP Pays d'Oc 2024

FPB073V12024

Maison Boutinot

— Languedoc, France

A textbook fruity southern French Grenache; rich and dark with no hard edges.

Production

In the south western part of the Languedoc, Boutinot's Guillaume Létang found this parcel of well tended 40 year-old Grenache Noir. Cordon trained (in an area where bush vines are more common) these old vines thrive on silt and sand, their roots buring deep into the soils in search of water. Fully ripened by the Mediterranean sun, once harvested the grapes are destemmed and macerated at cool temperatures prior to fermentation. To fully expresss the ripe black / red fruit flavours of this 100% Grenache Noir the wine was vinified without the use of oak.

Tasting note

This Grenache Noir from the deeps south of France is steeped in texture and character. Rich black fruit and sweet spice on the nose with more intense berry fruit and liquorice on the palate.

Food Match

An ideal partner to Mediterranean cooking, olives, crusty bread and tasty cheese, roasted vegetables and herb infused red meats.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
IGP Pays d'Oc

Winemaker:
Guillaume Létang & Samantha Bailey

Grape Varieties:
Grenache Noir 100%

Suitable for:
Vegan

Bottle Barcode:
3430560001587