Domaine Boutinot Les Six, AOP Cairanne 2023

FPB155V12023

2021 Vintage

Domaine Boutinot Rhône

— Rhône, France

Decanter World Wine Awards Silver 2023

From Cairanne, the Southern Rhone's newest Cru, Les Six is all about elegance and the expression of six different grape varieties (in an appellation usually dominated by just two) blended together in the tradition of yesteryear.

Production

The slopes above the village of Cairanne are bedecked with treasure troves of well-established vineyards, steeped in the classic terroir of 'agrilo-calcaire' (chalky clay) and bristling with parcels of low-yielding old vines, some of very rare and ancient grape varieties. The six varieties, some familiar (Grenache Noir, Syrah, Mourvèdre) and others less so (Cinsault, Counoise and Carignan Noir) are hand-picked and hand-sorted to ensure perfect ripeness. Some varieties are co-fermented for greater complexity and all are fermented in large 6,000 litre oak vats by the natural yeasts present on the grape skins. Vinification is traditional, aided by manual pigeage and gentle remontage. Les Six was later assembled and matured in the same tronconique for 10 months and bottled at Domaine Boutinot's cellars in Cairanne. This is a new style of Cairanne which, thanks to the ancient varieties included in the assemblage, is also a Cairanne whose heart holds dear the traditions of yesteryear.

Tasting note

Full-flavoured and complex with the typical freshness and elegance coming from our hillside vineyards. Layers of fruit are interwoven and underpinned by a plush texture and supple tannins which propel the scents and flavours of peppery red and black fruits to a vibrant, expressive finish.

Food Match

Les Six has wine has a natural affinity with chicken and lamb dishes; a rack of lamb roasted with a herb crust - especially those herbs found growing wild in the southern Rhône such as thyme, rosemary, oregano, marjoram and sage – is a perfect match. Vegetables roasted with these herbs would work well too, as would more robustly flavoured vegetarian dishes such as a mushroom and lentil cottage pie.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Cairanne

Winemaker:
Julien Dugas

Grape Varieties:
Mourvèdre 5% Syrah 30% Grenache Noir 50%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
13430560005087