Back Label Rouge, IGP Vaucluse 2025

FHW2512025

Maison Boutinot

— Rhône, France

A back label only release giving endless options to the consistent quality of Cuvée Jean-Paul Rouge. Present as is or create your own bespoke front label.

Production

Made predominantly from a blend of Grenache and Syrah. Traditional Rhà´ne-based viticulture is used with part manual/part machine harvest. Grapes are put in fermentation vats and cooled in order to slow the fermentation process and gain immediate fruit flavours. Maceration between 5 to 10 days before pneumatic pressing. A back label wine with plain, screwcap capsule.

Tasting note

A classic southern Rhà´ne red with ample rich fruit and an appealing herbal freshness. The palate is lusciously textured with red and black plums, strawberry and a touch of spice. Deliciously drinkable yet serious enough to accompany food.

Food Match

Drink with hearty food such as grilled meats and casseroles. Also great with pizzas and medium mature, hard cheeses.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
IGP Méditerranée

Grape Varieties:
Grenache 80%, Syrah 20%

Suitable for:
Vegan

Bottle Barcode:
3430563112006