Boutinot Réserve

Châteauneuf-du-Pape

91 pts. Wine Spectator



Region:
Châteauneuf-du-Pape AOC

Grapes:
70% Grenache Noir, 25% Syrah, 5% Mourvedre

ABV:
14.5 %

What:

The 2025 Châteauneuf-du-Pape Réserve is Boutinot's expression of one of the Rhône Valley's most iconic appellations. Crafted from carefully selected vineyards, it showcases the region's hallmark richness and complexity, with layers of ripe black fruit, Provençal herbs,spice, and silky tannins. Elegant yet powerful, this Réserve captures the timeless character and prestige of Châteauneuf-du-Pape while remaining approachable and food-friendly
3,000 bottles produced

Where:

Sourced from a selected parcel in the appellation, the grapes were harvested at optimal ripeness and gently vinified to preserve the purity and character of the fruit. Fermentation was followed by natural malolactic fermentation, allowing the wine to develop greater texture, balance, and complexity without intervention. The wine was then aged in traditional Rhône-sized oak barrels (228L), where it gained layers of spice, savory nuance, and refined tannin while maintaining the freshness of the fruit.

Barcode:
3430560016680

Sales Info:
750ml ,Case6 ,19.60 lb.

Palletization:
115 cases / 5 Layers

Food Pairings:

Perfect with roast lamb, grilled ribeye, braised short ribs, or duck confit. It also pairs beautifully with aged cheeses and dishes seasoned with Provençal herbs and wild mushrooms.

Tasting Note:

Aromas of ripe blackberry, black cherry, garrigue, cracked pepper, and subtle cedar. The palate is full-bodied and elegant, with silky tannins, remarkable depth, and a long, harmonious finish that reflects the timeless character of the southern Rhône.

