



La Fleur Solitaire

Region:
Côtes du Rhône

Grapes:
Grenache Blanc, Roussanne, Marsanne,
Clairette, Bourboulenc

ABV:
13.0%

What:

Although famed for its red wines, white wines have a long heritage in the southern Rhône valley, where the locals enjoy an occasional glass at the start of a warm evening. La Fleur Solitaire is a solitaire amongst the rubies of our Boutinot Rhône range; a white Côtes du Rhône made from traditional southern Rhône white grape varieties.

Where:

Following an experiment with a micro cuvee crafted from seven barrels back in 2009, we now source from selected vineyards in the southern Rhone. Each is picked separately in the cooler daylight hours for gentle pressing the same morning and fermented at a low temperature. To a base of Grenache Blanc, we blend Viognier with co-fermented pairs of Roussanne / Marsanne and Bourboulenc / Clairette (for freshness). Over the years we have increased the proportion we vinify in stainless steel tanks, with approximately a quarter vinified and matured for six months in 300L French oak barrels of second to third fill.

Barcode:
3430560005875

Sales Info:
750ml ,Case6 ,21.61 lb.

Palletization:
98 Cases / 7 Layers



Food Pairings:

A lovely aperitif or try with light starters and grilled fish.

Tasting Note:

Proper white Cotes du Rhone fresh, medium-bodied and vinous. The nose is pretty and delicate with just hints of hedgerow flowers. The flavors are nuanced and refined rather than overt. Careful use of oak adds texture and viscosity to this very drinkable white.

