

Les Deux Barriques

Region:
Cairanne, Côtes du Rhône

Grapes:
Grenache Noir, Syrah, Mourvedre

ABV:
14.5%

What:

Made only when our assemblage tastings of La Côte Sauvage reveal two outstanding barrels - 'Deux Barriques' - that merit bottling in their own right. Presented in a wooden gift box vintages include the celebrated triumvirate of 2010, 2011 and 2012, with vintages from 2015 onwards released as cru Cairanne AOC.

Where:

Made from low-yielding old vines of Grenache and Carignan Noir, Syrah and Mourvedre grown in the hills above the village of Cairanne in the southern Rhône valley. Hand picked grapes are vinified only by naturally occurring yeasts, aided by manual pigeage and gentle remontage in open topped oak vats (tronconique). Les Deux Barriques is matured for 24 months in a new French oak demi-muid (6001 barrels); the wine is neither fined or filtered before bottling at Domaine Boutinot in Cairanne.

Barcode:
3430560008937

Sales Info:
750ml , Case 1 , 2.37lb.

Palletization:



Food Pairings:

Great match with robustly flavored dishes? Italian sausage with puy lentils. To preserve its unique and natural flavor 'Les Deux Barriques' was neither fined nor filtered before bottling, so please store below 57°F (14°C) and decant before serving.

Tasting Note:

The hallmark of 'Les Deux Barriques' is finesse not power. Explosive aromas and flavors of astonishingly ripe red fruits interlaced with mocha and seductively sweet oaky nuances crescendo in an enticingly smooth and silky palate of intricacy and surprising delicacy.

