



Les Six

Region:
Cairanne, Côtes du Rhône

Grapes:
Grenache Noir, Syrah, Mourvedre,
Carignan Noir, Counoise, Cinsault

ABV:
14.5%

What:

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.

Where:

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.

Barcode:
3430560007961

Sales Info:
750ml ,Case6 ,21.61 lb.

Palletization:
98 Cases / 7 Layers



Food Pairings:

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.

Tasting Note:

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

