

Domaine Boutinot

La Côte Sauvage



Region:
AOP Cairanne

Grapes:
Grenache Noir, Syrah, & Mourvedre

ABV:
14.5%

What:

The Southern Rhone village of Cairanne lies in the heart of the Southern Rhone valley, north east of Orange.

Where:

For this 'La Cote Sauvage' fully ripe Grenache and Syrah grapes are hand picked from old bush vines on selected hillside slopes within Cairanne. The vineyards have the classic argilo-calcaire soil of limestone pebbles over clay. To make this Cairanne we used traditional vinification techniques & indigenous yeast and a long cuvaizon period, followed by maturation for 22 months in mostly old French oak barrels to develop great concentration, complexity and finesse in the wine.

Barcode:
3430560005905

Sales Info:
750ml ,Case6 ,21.61 lb.

Palletization:
98 Cases / 7 Layers

La Côte Sauvage

Cairanne

APPELLATION D'ORIGINE CONTRÔLÉE



ÉLEVÉ PAR
BOUTINOT
RHÔNE, FRANCE

Food Pairings:

The perfect match for red meat dishes and rich stews.

Tasting Note:

A serious, restrained and complex wine. It is rich, intense and drenched in dark red fruits. With morello cherry and a touch of sweet spice on the nose, ripe berry, liquorice, chocolate, summer pudding and a hint of cinnamon spice on the palate, this wine is full flavored and smooth with supple tannins. A rich, savory and meaty mouthful!

