La Ruchette Dorée Rouge, AOP Côtes du Rhône Villages 2024

FPB9428 BOUTINOT FRANCE RHÔNE, FRANCE

14% | 6 x 75cl | Screwcap

Grenache 80% , Syrah 20%

Vegetarian, Vegan

A classic southern Rhône red; ripe and characterful with smooth supple tannins.

Boutinot
WINES

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PRODUCTION

The Côtes du Rhône is distinctly Mediterranean, both in climate and in culture. With long warm summers and mild winters. If you have ever visited the South of France you can't help but notice the Garrigue covered landscape, which are wild resinous herbs and flowers, such as lavender, rosemary and thyme. It is not unusual to see vineyards that have garrigue growing between the vines. Together they create a unique scent that defines the final wine – exactly why we cannot say... but we like it! Local botanicals have been illustrated on the front label and reflect the 'garrigue' of the Southern Rhône vineyards – rosemary, lavender, olives – a defining scent evocative of the area. Grenache is king of this region, with its distinctive red berry fruit aromas and flavours, and forms the basis of the blend alongside 20% Syrah, added for spice and structure. Selected from surrounding vineyards of the villages of Séguret and Sablet, as well as from some of the best villages in the southern Rhône. Vineyards are predominantly chalky-clay soil with a heavy overlay of rounded limestone pebbles (galets roulés). The wine undergoes a fifteen day cuvaison, with délestage to gently extract colour and flavour. The overall blend also incorporates 15% of barrel-aged wine.

TASTING NOTE

With attractive, bramble fruit and floral aromas, the palate is up-front and fresh with warm spice and real depth.

FOOD MATCH

The garrigue like flavours present in the wine make this an exceptional pairing with provençal dishes, herby sausage or white bean Cassoulet or mediterranean roasted vegetables with a generous sprinkling of Herbs de Provence.

NOTES