

Boutinot 'Les Six', Cairanne Côtes du Rhône Villages



Producer: Domaine Boutinot Rhône
Winemaker: Boutinot France winemaking team
Country of Origin: France
Region of Origin: Rhône
Grapes: Grenache Noir 40%, Mourvedre 15%, Syrah 15%
ABV: 14.5%
Case Size: 6x75cl
Vintage: 2014
Suitable For: Vegetarians and Vegans
Closure Type: Cork



The One-Liner

6 varieties, some familiar, others less so, combine beautifully to make one superb Cairanne.

Tasting Note

In an appellation often dominated by just two varieties, 'Les Six' is a new style of Cairanne which, due to the ancient varieties of Carignan Noir (10%), Cinsault (10%) and Counoise (10%) included in the assemblage, is also a Cairanne whose heart holds dear the traditions of yesteryear. Les Six is all about elegance and the expression of six different grape varieties; soft red fruits gently seasoned with a touch of oak.

Producer Details

Our love affair with the southern Rhône is both enduring and unswerving. We believe to our marrow that we can make great wine here. And for this reason, we have bought our first vineyard in France, here in the southern Rhône – in the village of Cairanne, you'll not be surprised to learn! Ten years ago we first glimpsed the potential of the vineyards of Cairanne when we released our 2000 vintage of La Côte Sauvage. Now we have several plots of old vines we can call our own and begin to realise our dream of making even better wine. Over the past decade or so we have built enviable relationships with a network of local growers and we will of course continue to source grapes and wine from their trove of prized vineyards for our full range of Rhône wines.

In The Vineyard

The slopes above the village of Cairanne are be-decked 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. Grenache Noir 40%, Mourvèdre 15%, Syrah 15%, Carignan Noir 10%, Cinsault 10%, Counoise 10%.

In The Winery

Hand-picked grapes, some co-fermented for greater complexity, all vinified by natural wild yeasts and aided by manual pigeage and gentle remontage. Matured only in tronconiques (large oak vats) for 10 months. Grenache 40%, Mourvèdre 15%, Syrah 15%, Carignan 10%, Counoise 10%.

Awards & Press

2014 Vintage: IWC 2017 - Bronze

Food Recommendations

This wine has a natural affinity with herby lamb dishes but would be superb with most grilled meats and roasted vegetable dishes.

2011 Vintage: Sommelier Wine Awards 2014 - Gold, Food Match & By the Glass

2011 Vintage: IWSC 2014 – Bronze

2011 Vintage: "Sweet fruit, judicious oaking, well-integrated tannins and fantastic value won this wine a spot on By The Glass list as well as a coveted Food Match award - one of only five wines to do the double in this year's SWA", "Earthy, truffle and bay leaf, juicy and rich palate" Sommelier Wine Awards 2014, Judges Comments