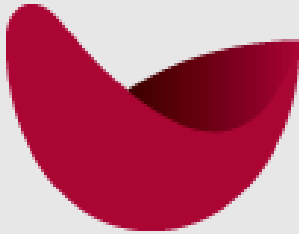


Cuvée Jean-Paul Gascogne Blanc de Blancs Demi-Sec, Pays des Côtes de Gascogne



Producer: Cuvée Jean-Paul
Winemaker: Boutinot France winemaking team
Country of Origin: France
Region of Origin: Gascony
Grapes: Colombard 75%, Ugni Blanc 25%
ABV: 11.5%
Case Size: 6x75cl
Vintage: 2015
Suitable For: Vegetarians and Vegans
Closure Type: Screw Cap



The One-Liner

An easy-drinking, medium dry Boutinot classic!

Tasting Note

The deliciously fresh and aromatic nose has intense citrus and pear notes. A soft palate with a delicate floral character.

Producer Details

We began working with growers in Gascony in 1982 and we've been blending their elegant and expressive wines ever since. Every year our Master Blender Samantha Bailey selects from dozens of parcels to achieve definition, purity of fruit and length of finish in every wine.

Since its inception, Cuvée Jean-Paul has formed the backbone of our company. After over 30 years of production and continuing success, Cuvée Jean-Paul remains Boutinot's biggest selling house-wine in the UK; wine with elegance and flavour and above all, consistent quality, drinkability and downright great value.

In The Vineyard

The rolling hills between the scattered medieval towns and villages of Gascony are predominately white wine country. Designated Pays de Gascogne in 1982, it was to here that Boutinot was drawn to source his white wines from the locally grown Colombard and Ugni Blanc grape varieties. Vines are trained using the Guyot system and vigorous grape selection is used to capture the fresh aromatics and flavour of this Blanc de Blancs from the southwest province of Gascony.

In The Winery

On delivery to the cellar, the grapes are cooled by gas (CO₂), undergo maceration pelliculaire for 6-15 hours, then pneumatique pressing, and debourbage a froid. Alcoholic fermentation is started by cultured yeast and once fermentation is complete, the wine is conserved on the lees to retain maximum freshness. The Demi-Sec has a softer, more rounded palate than the Sec which is due to an additional 2g/l residual sugar.

Awards & Press

2010 Vintage: Sommelier Wine Awards 2012 - Bronze

Food Recommendations

An easy quaffer really that you could have with almost anything!

Notes

Since its inception, Cuvée Jean-Paul has formed the backbone of our company and set Paul Boutinot aside as a winemaker of note. Sales have grown year on year since its introduction in 1982 and after over 25 years of production and continuing success, Cuvée Jean-Paul remains Boutinot's biggest selling house-wine in the UK. Each year, selected cuvées from the south and west of France are blended to produce wines that have elegance and flavour.