



VERTU VIN

Label: Jeannine Boutin

Appellation: AOC Côtes Rotie

Name: Bonnevaux

Vintage: 2006

Varietals: 88 % Syrah, 12 % Viognier (60 year old vines)

Colour: Red

Soil: Siliceous chalky soils made of gneiss et de loess.

Vinification: Manually harvested with small baskets several times over a week. Vinified at the estate, our wines are then de-stemmed and put into tanks with light sulphur doses. Slow fermentations in vats for 5 to 8 weeks at a temperature of 22 / 23°C with soft extractions and a regular work of the lees. After a pneumatic pressure, blending of free run wine and press wine. Maturing 18 months in 300L Tronçais oak barrels.

Tasting notes: Rich elegant red fruit and blackberry aromas complemented by stylish floral notes mainly violet. Good persistent fruit with light tannins and oak. Round of shape, silky, fresh and voluptuous: a wine of balance and harmony!

Food pairing: A succulent accompaniment to beef Wellington, Grouse and all refined Gourmet meats.

Serving Temperature: To be served at room temperature.

Bottle Life: Great ageing potential can be kept up to 2030.

