



Savoir-Faire d'Autrefois Mourvèdre, Pays d'Oc

Selected from two vineyard plots in the southernmost part of the Rhône valley called 'Le Terminus' and 'Beauchêne', Savoir-Faire d'Autrefois showcases our skill in taming the wild Mourvèdre grape. This particular cuvée was from fifteen year-old vines, aged in a total of 22 one-year-old barrels of French oak for eighteen months.

An intriguing nose of tobacco leaf, cloves and leather is followed by a luxuriant yet sleek and supple palate. Dark cherries and chocolate are interwoven with fine French oak and supported by firm tannins. Most definitely a food wine. With its rich and spicy flavour, this is a perfect match for braised and stewed meats and grilled vegetables.

Producer: Paul Boutinot

Winemaker: Samantha Bailey & Guillaume Letang

Country of Origin: France

Region of Origin: Languedoc

Grapes: 100% Mourvedre

ABV: 14.0%

Closure Type: cork

