



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

Savoir-faire – being adaptable and adroit, suave, sophisticated, debonair, elegant, cultivated, cultured, civilized, well bred, worldly-wise. If this wine were a person it might be the late Patrick Macnee (John Steed in the Avengers if you're old enough), or perhaps Stephen Fry...

This wine certainly knows how to behave. Made by Boutinot, who have many vineyards and cellars in France. They craft their wines by both vinifying fruit from their own vineyards and by selecting and blending wine from partner growers. This wine is made from two vineyard plots in the southernmost part of the Rhône valley called 'Le Terminus' and 'Beauchêne' from low-yielding fifteen year-old vines grown on red pebble stones, 'Grès Rhodaniens'.

Mourvèdre is fascinating grape variety which often needs work to tame the wild edges of its character and fashion a wine of individuality, panache and style. Often used as a blending grape in the Rhone, it is also known as Mataró or Monastrel. The grape is a sun worshipper, needing lots of heat and water, and almost always producing big, powerful, alcoholic wines. This particular cuvée was aged in a total of 22 one-year-old barrels of French oak for eighteen months.

An intriguing nose of tobacco, 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.

Producer: Paul Boutinot

Winemaker: Eric Monnin

Country of Origin: France

Region of Origin: Rhone (south)

Grapes: Mourvèdre 100%

ABV: 14.0%

Closure Type: cork

