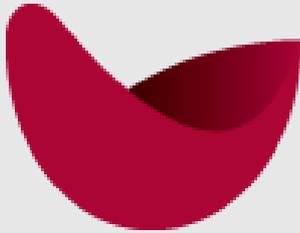


Les Cépages Oubliés Cinsault Grenache Noir, Vieilles Vignes, Pays d'Oc



Producer: Boutinot France Languedoc
Winemaker: Guillaume Létang
Country of Origin: France
Region of Origin: Languedoc
Grapes: Cinsault 75%, Grenache Noir 25%
ABV: 13.5%
Case Size: 6x75cl
Vintage: 2014
Suitable For: Vegetarians and Vegans
Closure Type: Screw Cap



The One-Liner

An intense and expressive nose, thankfully these old varieties are far from forgotten.

Tasting Note

Amazing nose of lovely fresh picked plums and fleshy cherries, with hints of nettles and perhaps rhubarb, intermingled with strawberries and raspberries. The palate mirrors the nose, but with a more integrated, warm, sun ripened feel.

Producer Details

The Oc, or 'Pays d'Oc' as you'll see it on most labels, refers to the Languedoc-Roussillon region of southern France, known by the French as 'Le Midi'. Planted here are both traditional grape varieties such as Grenache Gris (which makes very fine rosé) and Grenache Noir (try Pasquiers for a full-bodied flavoursome find); as well as the *cépages améliorateurs* (varieties introduced in the last twenty to thirty years) such as Syrah and Merlot for reds, Viognier and Sauvignon Blanc for whites. Guillaume Létang, Boutinot's winemaker responsible for the Languedoc, is constantly on the look-out for producers who have hidden gems, visiting domaines, seeking out new parcels as well as counselling winemakers before the harvest on for example, softening harsh tannins in reds or retaining acidity and expressing aromatics in whites. Then once the grapes have been picked, vinified and the wines barely finished, he tastes these 'brut de cuve' wines intensively and repeatedly over the next six months in collaboration with Samantha Bailey and Katie Mollet to select and blend the styles we seek and decide on their maturation, bottling and release.

In The Vineyard

The vineyard is located between Nimes and Montpellier, on a small hill before the first mountains of Pic Saint-Loup to the north of Montpellier. Close to both the sea and the mountains, the site is warm during the day and cool at night. Soils are red with calcerous deposits and stones. The vines are between 25 and 60 years old. Grapes are picked by machines and by hand and production is small production, just 3-4 tonnes per hectare. The grapes are picked at optimum maturity.

In The Winery

Tanks are stainless steel and during fermentation, there is just one gentle pump over per day and some punching down (pigeage) by hand. A small pump is used to ensure gentle movement. This is carried out for 2-2.5 weeks, during which time, fermentation will have finished. The tank is then topped so that it is full and the wine is tasted

Food Recommendations

Fabulous with a BBQ, grilled meat and sausages.

everyday to identify the exact moment when extraction is at its optimum and there are good, soft tannins and colour. The wine is racked off of the skins, which are then pressed. The wine is then blended and stays in tank for up to 6 months while the solids precipitate to the bottom of the tank. The wine is fined and racked again, before being bottled.

Awards & Press

2012 Vintage: Sommelier Wine Awards 2014 - Gold

2012 Vintage: "Very light and super-fresh, this is a summer house red", "Fresh and harmonic with some granitic precision. Serve lightly chilled in the summer with starters, charcuterie, platters and salad." Sommelier Wine Awards 2014, Judges Comments