

Boutinot

WINES



Boots & Hearts, 2017

Guillaume Létang

One of our French head winemakers, Guillaume Létang, was quoted saying this wine is "Our best Pinot". From the heart of the Languedoc region, it takes the skill of it's winemaker in his boots to nurture the vineyards and allow this cooler area in the South of France to bring the grapes to their full potential.

FPB945	Pays d'Oc	Pays d'Oc, France
Red	13%	Cork
100% Pinot Noir		

HOW IT'S MADE

Produced from grapes grown at fairly high altitude to allow a long and complete ripening period (always makes the winemaker's job that much easier!), the cooler growing temperatures also help ensure purity of fruit, natural acidity and less alcohol. Cool maceration in stainless steel before the fermentation temperature is allowed to increase up to 77°F with gentle pumping over. The focus is on keeping the fruit and extracting enough structure for the wine to be aged for 12 months, in 228L French barrels, on fine lees then a period of rest in stainless steel after barrel racking, before being bottled. From the vineyard, through the winemaking process, into barrel and finally into bottle, the only goal was to respect the Pinot Noir varietal identity and have a flavorful, elegant wine.

TASTING NOTES

A complex nose of smokey raspberry fruit with a hint of pepper and spice. The flavor profile is one of red cherry, raspberry and plum with rounded, silky tannins and vanilla spice all leading to a juicy, mouth-watering finish.

FOOD MATCH

This Pinot Noir will pair well with a herb roasted pork tenderloin, a pomegranate-citrus glazed duck breast, oven baked salmon or herb roasted mushrooms.

AWARDS

ALLERGENS

Contains sulfites and no other allergens

Case / Bottle Size	12 x 750ml
Bottle Barcode	3430560010282
Case Weight	36.60 lbs.
Case Barcode	23430560010286
Capsule Type	Poly laminate
Pallet Details	55 cases per pallet / 5 layers