

Domaine Boudau

Cotes du Roussillon Villages

Cuvée Tradition 2016



History

Family own estate, Pierre and Veronique (brother and sister) are the third winegrower generation of the Boudau family on those 119 acres of vineyards located in the Roussillon area, in the South of France at the foot of the Pyrenees. The vineyards originally focusing on Sweet wines production (Rivesaltes is one of the largest sweet wines production area in France), has been re-oriented in 1992 mainly Dry wines production. Planted mainly with Black Grenache Noir, Syrah, Mourvèdre, and still some plot of Muscat d'Alexandrie and Black Grenache devoted to the Rivesaltes Sweet wines production. The terroir is unique, on clay and limestone soil, with some rolled pebble or bedrock, on slope of hill, on a very steep environment.

Vinification

Veronique is the winemaker, she creates delicate and very elegant wines with a great modernity. If the winemaking is still very traditional, the expression given to the wine is really unique, very « gourmand ». The Cuvée tradition is handcraft, 18 days traditional maceration, 50% of the cuvée is matured for 12 months into French Oak Barriques.

Tasting Notes

Shiny red color with some garnet éclats, really full bodied and well balanced, notes of vanilla, licorice, white truffle, the tannins are soft and well integrated, the finish is complex, unique and persistent. This wine will pair perfectly with steaks, grilled chicken, turkey, spicy food, and burgers.

Grape Varieties

20% Carignan – 50% Black Grenache – 30% Syrah



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