



Cuvée Jean-Paul Rouge, IGP Méditerranée 2025

FPB9700 MAISON BOUTINOT MEDITERRANÉE,
FRANCE

13.5% | 6 x 75cl | Screwcap

Grenache 80% , Syrah 20%

Vegetarian, Vegan, Sustainable

*Crowd-pleasing, bistro-style red and stalwart
of Boutinot's house wine offer. Now fully
HVE3 certified.*

Boutinot
WINES

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PRODUCTION

South-eastern France is swathed in sunny vineyards and peppered with the pretty villages that lend their name to famous appellations. In the bistros of these villages, local vignerons often choose not to drink the wines bearing the village name. Instead, they cannily favour a glass of IGP, aware that, although made to different guidelines, wines from the larger IGP Méditerranée can be made from plots which share very similar characteristics to these more prestigiously classified vineyards. Cuvée Jean-Paul Rouge is now sourced from this wider area, working with specialist growers who own such plots. Grenache and Syrah are selected from individual vineyards, specifically for the profile they will each give to the final wine. Classic vinification techniques continue - temperature controlled fermentation to gain immediate fruit flavours, with maceration lasting between 5 to 10 days before the wine is pressed. For the final blend, an understanding of how each component will evolve is critical in maintaining the consistent and very drinkable style expected of Cuvée Jean-Paul - a judgement which can only be made with many years' experience of creating blends.

TASTING NOTE

A classic southern Rhône red with ample rich fruit and an appealing herbal freshness. The palate is lusciously textured with plum, strawberry and a touch of spice. Uncomplicated and deliciously drinkable yet serious enough to accompany food.

FOOD MATCH

Drink with hearty food such as grilled meats and casseroles. Also great with BLTs, pizzas and mature, hard cheeses.

NOTES