



The Myth of Motu Nui Sauvignon Blanc, DO Aconcagua 2025

CHF95 | BOUTINOT CHILE DO ACONCAGUA, CHILE
12.5% | 6 x 75cl | Screwcap
Sauvignon Blanc 100%

The Myth of Motu Nui is a delightfully aromatic Sauvignon Blanc as rich as the myths that inspire the name.

Boutinot
WINES

The Myth of Motu Nui Sauvignon Blanc, DO Aconcagua 2025

CHF951 BOUTINOT CHILE DO ACONCAGUA, CHILE

PRODUCTION

Our label celebrates Chile's farthest flung outpost, Motu Nui, the tiny islet (or motu) just off the coast of Easter Island. Adrift in the middle of the Pacific Ocean, and rich in Polynesian mythology, Motu Nui was the essential location for Easter Island's legendary bird-man cult Tangata manu. The wine is made from grapes shaped equally by the Pacific Ocean which grow in the Aconcagua region's coastal Leyda Valley. These grapes achieve a pungency and aromatic profile redolent of New Zealand's Marlborough region on the other side of the Pacific Rim. The Sauvignon Blanc grapes are grown in three excellent sites across the Leyda and San Antonio D.O. The proximity of the vineyards to the Pacific Ocean (only 10kms away) and its fresh coastal breezes ensures grapes ripen slowly. This allows the grapes to retain their natural citrus flavours and freshness but also to develop great aromatics. Sauvignon Blanc grapes in Leyda are some of the first to be harvested in Chile, and winemaking is simple to preserve this crunchy, bright fruit. Cool fermentation in stainless steel is followed by a couple of months on their fine lees which adds texture and depth. We bottle early to retain the primary characters, flavours and freshness of this enchanting fruit.

TASTING NOTE

Bright, aromatic and crisply textural.

FOOD MATCH

Simple fish cooked over coals with lemon or a goats cheese salad.

NOTES