



# LA BUTINIÈRE

AOP LIMOUX RED



## History

A pioneering project in our fight to preserve the environment, our «Protect Planet» program enhances the return of bees in our vineyards, witnesses of the quality of our agricultural methods and their effect on the environment. This ecosystem restores and preserves a pollen gathering area («Butinière»), conferring to our wines the genuine and authentic taste of the rejuvenated natural conditions for the vines.

## Vineyard

«La Butinière Red» is made from a selection of grapes from our best vineyards. To the West, the Atlantic climatic influences and terroir of clay and limestone terraces develop elegant wines from the Merlot and Cabernet varieties. To the North-East, the predominantly Mediterranean influences and clay and alluvium soils reveal fruit, body and a rich style in the wines from Syrah and Malbec. To the South, a wide range of our grape varieties is planted in the upper valley of the Aude, benefiting from the freshness of the Pyrenean climate. These exceptional conditions of production, careful cultivation of the vines and low yields allow us to obtain grapes of excellent quality to produce the unique style of this wine.

## Grape varieties

Merlot, Cabernet Sauvignon, Syrah and Malbec.

## Vinification

All of the grapes are handpicked, sorted on a conveyor belt, then destalked. Each variety is vinified separately under controlled temperatures. Syrah and Malbec grapes are macerated at a cold temperature before their fermentation while Cabernet and Merlot musts macerate for a long period of 30 days. The wines are blended then matured in French oak barrels for 9 to 10 months.

## Tasting notes

«La Butinière Red» is best decanted an hour before being served at a temperature between 14 and 16°C. Deep purple in colour with shades of garnet red, aromas of raspberry, violet and black cherry will open up on the palate. They will evolve towards velvety notes of ripe red berry fruit, prunes and spices on the elegant, long and complex finish.

## Food pairing

This AOP Limoux red will be sublime with a wild boar stew, a Tandoori chicken, a ripe brie with fresh truffle, a wild strawberry tart or simply as an aperitif with cold meats from the nearby Pays de Sault.



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