

# Mikael Boutin



## Rasteau



### At a Glance:

- **Appellation:** AOP Rasteau
- **Encépagement:** Grenache (60%), Syrah (10%), Mouvèdre (10%), Carignan (10%), Cinsault (10%)
- **Average Annual Production:** 9,600 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:**
- **Soil Types and Compositions:** Deep blue clays endemic to Rasteau
- **Vine Age, Training, and Density:** Trained in Gobelet, vines average 40 years old.
- **Average Yields:** 30 hle/ha
- **Average Harvest Date and Type:** Manual harvest, mid-September

### In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in concrete vats. Cuvaison lasts c. 15-18 days.
- **Pressing:** Vertical Basket Press
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in vats following alcoholic fermentation
- **Élevage:** Wines age c. 8 months in concrete vats.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied after malolactic and at bottling.

### In The Glass:

Boutin's Rasteau shows a balance and purity of fruit that is especially attractive compared to the many over-ripe and heavily extracted wines found in the Southern Rhône. The bright, pure nose shows clean, fresh cherry-laced fruit undercut with warmer notes of licorice and dried herbs. Not too showy, it lets the terroir do its work. The brisk and lively acidity lends a freshness and energy to the fruit – a testament to Boutin's love for Burgundy.