

# Boutinot

WINES



## RH1 Costières de Nîmes, 2018

Guillaume Létang

*A warm, spicy, southern Rhône red, full of character!*

UFPB9418	AOP Costières de Nîmes	Rhône, France
Red	14%	Cork
75% Grenache, 25% Syrah		

### HOW IT'S MADE

Grapes are destemmed and fermented traditionally between 15 to 18 days, to ensure a good balance of fruit and tannins.

### TASTING NOTES

Dark, full-bodied red with lots of ripe red fruit. Some pepper and thyme mixed with savory notes. The palate is packed with forest fruit, backbone and a long lingering finish.

### FOOD MATCH

Full flavored meat such as peppered steak or game. Also a good accompaniment to mature cheeses.

### AWARDS

Wine Spectator - 88 pts. (2016) & Wine Enthusiast - 88 pts.

### ALLERGENS

Contains sulfites and no other allergens

Case / Bottle Size	12 x 750ml
Bottle Barcode	3430560009811
Case Weight	39.25 lbs.
Case Barcode	23430560009815
Capsule Type	Poly laminate
Pallet Details	70 cases per pallet / 5 layers