Boutinet Clairet: A Unique Rosé from Bordeaux

Boutinet Clairet is a distinctive style of rosé wine produced in the Bordeaux region of France, specifically from Château Boutinet. Unlike many modern rosés that aim for a very pale, almost translucent pink, Clairet wines are characterized by their deeper, more vibrant red hue. This richer color is achieved through a longer maceration period with the grape skins—typically 24 to 48 hours—compared to the shorter contact time for traditional rosés.

Historically, Clairet is said to be the original "clairet" that gave Bordeaux its historical English name "claret." It's a bridge between a light-bodied red wine and a robust rosé.

Tasting Notes

Boutinet Clairet typically offers a complex aromatic profile and palate:

- **Appearance:** Deep ruby red to vibrant cherry red.
- **Nose:** Expect fresh red berry aromas like **strawberry**, **raspberry**, and **redcurrant**, often with floral notes and sometimes a hint of spice or minerality.
- Palate: On the palate, it's usually dry with a refreshing acidity. The fruit flavors are more
 pronounced than in a lighter rosé, often showcasing the same red berries from the nose,
 along with a touch of cherry. It possesses more body and structure than a typical rosé,
 making it a versatile food-pairing wine. There's often a subtle tannic grip that adds to its
 complexity and mouthfeel.

Food Pairings

Given its unique character, Boutinet Clairet is incredibly versatile with food. It pairs exceptionally well with:

- **Grilled meats:** Such as chicken, pork, or even lighter cuts of beef.
- Charcuterie and pâtés.
- Mediterranean cuisine: Think grilled vegetables, seafood, and tomato-based dishes.
- Asian dishes: Especially those with a bit of spice.
- Hard cheeses.

Overall, Boutinet Clairet offers a compelling alternative for those who enjoy rosé but are looking for something with more depth, character, and versatility at the table. It's a wine that truly reflects its Bordeaux heritage.