

# BARON de BOUTISSE

Saint-Emilion Grand Cru AOC

In 1996, Château Boutisse was bought by the Milhade family, winegrowers in the Libourne region since 1938. A 25-hectare estate located on the unique clay-limestone plateau of Saint-Emilion, the jewel of the family vineyard. The new generation represented by Marc and Elodie, Xavier's children, continues to develop the estate commercially and qualitatively while respecting traditional values.

Baron de Boutisse represents the 2nd Wine of the estate and offers a Saint-Emilion Grand Cru with a remarkable quality/price ratio.

[www.chateau-boutisse.fr](http://www.chateau-boutisse.fr)

## TASTING

Deep red black. Warm and intense bouquet of mocha and sweet spices. Firm tannins, deep black cherry aromas, wrapped in subtle vanilla notes. Very long on the palate.

## AGEING

POTENTIAL 5-25 years

## DECANT 1H

& SERVE AT 16-18°

## PERFECT PAIRING

Red meats, cheeses



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## ABOUT THIS WINE

« A modern and accessible Saint-Emilion Grand Cru to share with friends. »

*Elodie & Marc Milhade*



HVE3 & ISO14001

## VINEYARD

AREA FOR THIS WINE 9 hectares

TERROIR Clay-Limestone Plateau

AVERAGE AGE OF THE VINES 25 years

VITICULTURE Conventional

No herbicides, respect for biodiversity, grassing of the rows between the vines, manual leaf removal, green harvest.

HARVEST By hand

## WINEMAKING

### VATTING-HOUSE

Modern, thermo-regulated winery made up of small vats to optimise the marc-to-juice ratio and refine the extraction. Underground concrete vats: gravity draining. Malolactic fermentation in oak barrels.

### AGEING

Ageing in barrels for 12 to 15 months depending on the vintage.

### BLEND

90% Merlot

10% Cabernet Sauvignon



XAVIER  
MILHADE  
VIGNOBLES