

CHÂTEAU BOUTISSE

Saint-Emilion Grand Cru AOC

In 1996 the Château Boutisse was bought by the Milhade family, winegrowers in the Libournais region since 1938. An estate of 25 ha located on the unique clay and limestone plateau of Saint Emilion a jewel of the family vineyards. The new generation, represented by Marc and Elodie, Xavier's children, continues to develop commercially and qualitatively the estate while respecting traditional values. The efforts made for several years permitted to place Château Boutisse among the best Saint Emilion Grand Cru. "We grow our vineyard according to methods, the most qualitative and respectful as possible, of our environment, the life of our soil and biodiversity".

www.chateau-boutisse.fr

TASTING

A dark ruby color, a nose of sweet spices, mocha, toasty, caramel. A velvety mouth with elegant tannins. Very nice length in the mouth.

AGEING
POTENTIAL
10-50 years

DECANT 1H
& SERVE AT 16-18°

PERFECT PAIRING
Red meats, cheeses



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ABOUT THIS WINE

« Château Boutisse takes its name from the "boutisse", a calcareous stone used for constructions. The work of this stone during the past centuries left its mark on the property, on its buildings and in the basement of the limestone plateau that makes up its terroir. »

Elodie & Marc Milhade



HVE3 & ISO14001

VINEYARD

AREA FOR THIS WINE 18 hectares

TERROIR Clay-Limestone Plateau

AVERAGE AGE OF THE VINES 35 years

VITICULTURE Conventional

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

HARVEST By hand

VINIFICATION

VATting HOUSE

Modern, thermo regulated winery made up of small vats to optimize the marc must ratio and refine extraction. Underground concrete tanks gravity drain. Part of the grapes are vinified by hand in 500 L barrels. Malolactic fermentations in oak barrels.

AGEING

Ageing in barrels for 12 to 15 months

BLEND

*88% Merlot, 10% Cabernet Sauvignon
1% Cabernet Franc, 1% Carménère*

Advisor Œnologist : Derenoncourt Consultants

