

Baron de BOUTISSE

SAINT-ÉMILION GRAND CRU

CONVIVIALITY & SHARING

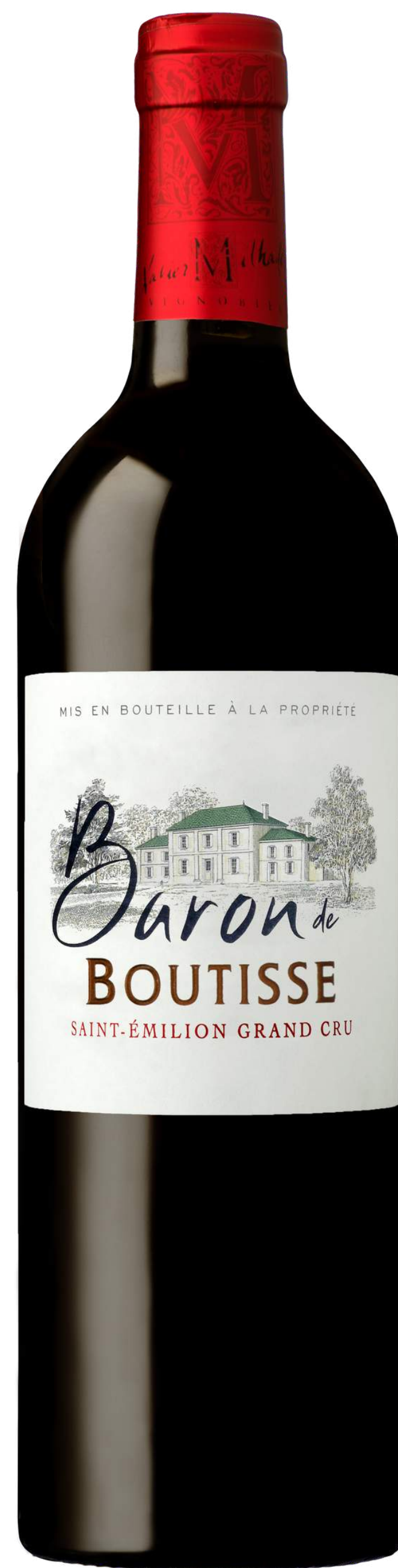
Baron de Boutisse is a plot selection from the Coteau des Bardes of the family estate Château Boutisse. The vineyard covers 9 hectares of clay-limestone hillsides in the Saint-Émilion Grand Cru appellation.

We have great respect for the terroir and provide very meticulous attention in all the practices in the vineyard, especially in the work of the soil.

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.



SURFACE

9 HECATRES

AGE OF THE VINES

25 YEARS

SOIL

CLAY-LIMESTONE HILLSIDES

PRUNING

MIXED, ADAPTED TO THE PLOT

**CERTIFICATIONS : ISO 14001 + HVE LEVEL 3
CONVERSION TO ORGANIC VITICULTURE SINCE
THE 2020 HARVEST**

- WORK OF THE SOIL, SELECTED & NATURAL GRASSING
- SUPPORTING THE LIFE OF THE SOILS AND THE BALANCE OF THE VINE
- SUSTAINABLE VITICULTURE - VERY LIMITED INPUTS
- NATURAL COMPOST - GREEN FERTILIZER
- MANUAL HARVESTING BY PLOT

GRAPE VARIETIES

90% MERLOT

5% CABERNET SAUVIGNON

5% CABERNET FRANC

VINIFICATION IN A MODERN, THERMO-REGULATED WINERY WITH SMALL VATS TO OPTIMIZE THE MARC-JUICE RATIO AND REFINE THE EXTRACTION. UNDERGROUND CONCRETE VATS, GRAVITY DRAINING, MALOLACTIC FERMENTATION IN OAK BARRELS.

AGEING IN BARRELS FOR 12 TO 15 MONTHS DEPENDING OF THE VINTAGE

OENOLOGIST : DERENONCOURT CONSULTANTS

TASTING

These plots of Château Boutisse produce an approachable Saint-Émilion Grand Cru, which will offer a lot of fruit, while keeping the style and elegance of its elder. A wine that will be very easily enjoyed in its youth. It is truly a wine of pleasure, a wine to share.



Marc Milhade