Milhade 1938
SIGNATURE DE GRANDS VINS

Baron de BOUTISSE

SAINT-EMILION GRAND CRU

- Hillside vineyard of 24 ha
- Limestone plateau, southern/southeastern exposure
- Entrance to the medieval village of Saint-Emilion (UNESCO World Heritage Site)
- Manual harvest , sorting of grapes and berries
- Annual production of 700 hl

2° wine of Château Boutisse (30% of the annual production)

- 88% Merlot, 11% Cabernet Sauvignon, 1% Cabernet Franc

- Traditional vinification in temperature regulated stainless steel tanks
- Cold pre-fermentation maceration
- Short and regular pumping over
- Malolactic fermentation in new oak barrels
- Aged on lies and "batonnage" in oak barrels (40% new)

Color: Deep garnet
Nose: Warm and intense bouquet of mocha and sweet spices
Palate: Firm tannins, explosive black cherry wrapped in a subtle vanilla flavor
Ageing potential: Excellent
Pairing: Red meat, wild game, leg of lamb, strong cheeses
Service: Decant and serve at room temperature

2005 Gold Medal Bourgeais Blayais

2004 Siver Medal in Paris

2001 Silver Medal Concours Général d'aquitaine

1999 Gold Medal in Bruxelles

Château Boutisse

Vinyeard at Château Boutisse

Pumping over with aeration

Aromas of black cherries

Aromas of mocha

Aromas of vanilla

Ets Milhade S.A. – 33133 GALGON
Phone: +335-57-55-48-90 – Fax : +335-57-84-31-27