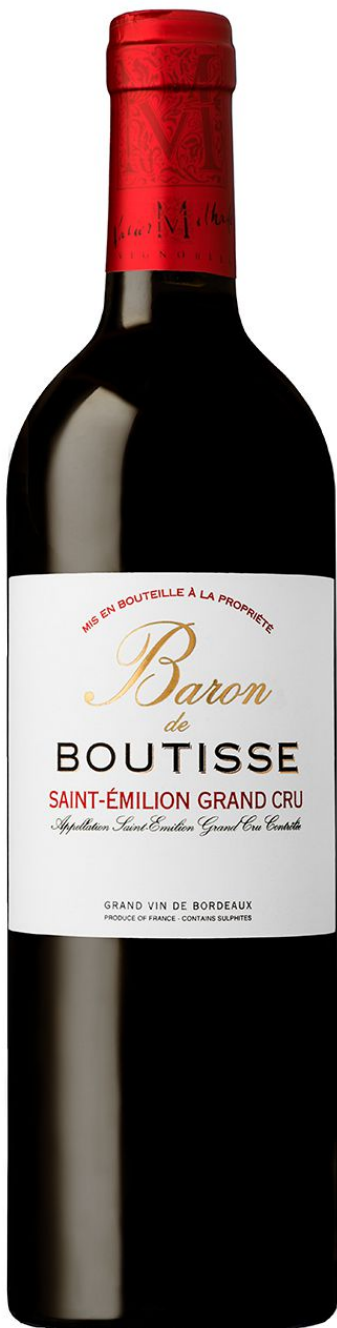


BARON DE BOUTISSE

AOC Saint-Emilion Grand Cru

Baron de Boutisse is a parcel selection of Chateau Boutisse, family estate since 1996. The 25 hectares vineyard is located on the famous limestone plateau of SAINT-EMILION (UNESCO World Heritage Site) where the best wines of the appellation Saint-Emilion Grand Cru are produced.

Marc and Elodie Milhade, now the 4th generation of family winemakers, are managing the estate mixing traditional know-how and innovation. They attach great importance to environmental friendly practices in order to preserve their "terroir" and pass it on to future generations.



TERROIR

Grape Variety:

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

Soils: Limestone plateau

Vineyard and vinification:

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

TASTING

Color: Deep garnet

Nose:

Warm and intense bouquet of mocha and sweet spices

Palate: Firm tannins, explosive black cherry wrapped in a subtle vanilla flavour. Long finish

Cellaring: Excellent ageing potential

Food pairing: Red meat, wild game, lamb, strong cheeses

Service: Decant and serve at room temperature