

CHATEAU BOUTISSE

AOC Saint-Emilion Grand Cru

Situated near the highest point of the appellation, the 25 hectares of vineyards extend over the limestone plateau of St Emilion. It plays a major role in regulating the vine's water supply.

Since he bought the property in 1996, Xavier Millhade has made all efforts to ensure its longevity. His children, Marc and Elodie, continue to develop sales and quality while respecting the family's traditional values. The efforts made these past several years have positioned Château Boutisse among the best Saint-Emilion Grand Cru wines.



TERROIR

Grape Variety: 88% Merlot, 10% Cabernet Sauvignon, 1% Cabernet Franc, 1% Carmenère

Soils: Limestone plateau

Vineyard: Vigilant in preserving our terroir, we strive to select practices with the least impact on the environment:

- Sustainable agriculture, no herbicides, enhanced biodiversity, ISO14001 certification
- Grassing down the rows between the vines, manual leaf thinning, green harvesting, aeration of bunches and hand picking

Vinification:

- Modern thermoregulated cellar with small, "squat" tanks to optimize the cap-juice ratio and improve extraction
- Underground concrete tanks allow run off by gravity
- Part of grapes vinified by hand directly in 500L barrels
- Malolactic fermentation in new oak barrels
- Ageing for 12 to 15 months

TASTING

Color: Deep garnet

Nose: Spices of cinnamon, cloves, star anise and nutmeg, mocha, grilled bread, caramel

Palate: Velvety with elegant tannins and long finish

Cellaring: Excellent ageing potential

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

Service: Decant and serve at room temperature (≈ 18° C)