



Wine:

**Château Boutisse
Saint-Emilion Grand Cru, 2010 Vt**

Bin No:
0814100

Country: France
Region: Bordeaux
Appellation: Saint-Emilion AC
The Right Bank

Producer: Château Boutisse

Vintage: 2010

Colour: Red
Grape Variety: 88% Merlot - 11% Cabernet Sauvignon Merlot 88%
1%, Cabernet Franc

Status: Still
Vegetarian / Eggs

Allergens: contains sulphites

Body Value: C (A is light, E is full bodied)

abv: 14.5% - bottle size: 150cl



Tasting Note:

A warm, intense bouquet of mocha and sweet spices. The palate is velvety and elegant with ripe tannins complemented by vanilla oak. Smooth, velvety and elegant with notes of caramel and spice through to a long and fine finish.

Winery information:

Purchased in 1996, Château Boutisse is owned by winemaker and oenologist Xavier Milhade. It is located in the commune of Saint Christophe des Bardes, one of the top communes in AC St-Emilion. It is a relatively large estate for St-Emilion with 23 hectares, mainly planted with Merlot. Huge investments have been poured into the vineyards since 1996 with several parcels of vines being completely replanted. Château Boutisse possesses excellent terroir; when the soil was ripped and prepared for planting, large chunks of the limestone were visible under the chalky clay topsoil. The majority of vines have excellent southern exposure.

Vinification:

The soil in the vineyards is chalky clay topsoil over limestone sub-soil. The vines are trained on the Double Guyot system and grafted to Amercian rootstock. Bunch thinning is applied to keep only the best bunches. The must is cold soak followed by traditional vinification in small temperature controlled stainless steel tanks. With short and regular pumping over. Fermentation of 25% of the wine occurs in 500 litre oak barrels and malolactic fermentation in barrel. Fining is carried out using egg white and aged in oak for a minimum of 12 months of which 40% is new oak.

Food Recommendation:

*Serve at a temperature between 16 - 18°C
Serve with red meats, game, strong cheese.*

