CHÂTEAU BOUTISSE

Dynamic young winemaker Marc Milhade has transformed this estate into an outstanding Saint-Emilion, with ripe, structured and engaging character.



HIS EN BOUTEILLE AU CHÂTEAU







Château Boutisse 2018 Saint-Émilion Grand Cru, France

ESTATE

The Milhade family purchased the 57-acre Château Boutisse in 1996, located East of Saint-Émilion in the tiny commune of St.-Christophe-des-Bardes, and immediately began to invest in improvements in the vineyard and winery. Their 20-plus years of hard work have restored the beautiful stone winery and transformed the estate into the crown jewel of the Milhade portfolio. Dynamic young winemaker Marc Milhade currently manages the property, and under his direction Château Boutisse has become one of the rising stars of the AOC. It is currently under consideration for promotion to Grand Cru Classé, and as of 2020 the vineyard has been certified organic.

WINE

Château Boutisse is a powerful wine, with a nose of black fruits and spices such as cinnamon, cloves, star anise and nutmeg. On the palate the wine is full-bodied but velvety, with elegant tannins and great length. As with most Right Bank Bordeaux, Boutisse can be approached young, but all vintages will repay cellaring, with the great ones (2010, 2015, 2016, 2018) practically demanding 10 years' aging.

VINEYARD

Soils: Unusually for Saint-Émilion, Château Boutisse's 57 acres of vineyard are planted in a single parcel, situated on the same pure limestone series as the plateau of Saint-Émilion, overlain by several feet of clay-loam soils. This combination of terroirs produces powerful wines with great aromatic complexity and supple tannins.

WINEMAKING

Grape Varieties: 88% Merlot, 10% Cabernet Sauvignon, 1% Carmenère, 1% Cabernet Franc Fermentation: Part in small, temperature controlled stainless steel vats and part directly in 500 liter barrels. Natural yeasts trigger a prolonged fermentation, followed by a three-week maceration; Malolactic fermentation takes place in new oak barrels, the wine is racked every three months and received a light egg-white fining. Aging: 15-18 months in 70% new barriques from a variety of coopers. Alcohol: 14.5% ABV

VINTAGE

2018 presented serious challenges for the vintner, with strong disease-pressure (mildew) in the Spring followed by drought conditions the rest of the year. Fortunately, the water-retentive limestone soils at Boutisse helped the vines tolerate the drought, and harvest took place under ideal conditions in September. The yields were low and the grapes were concentrated with thick skins, so extraction needed to be carefully judged.

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"Deep garnet-purple in color, the 2018 Boutisse comes out of the glass with exuberant notes of baked black plums, boysenberries and Morello cherries, plus suggestions of rose hip tea, fragrant soil, cinnamon stick and star anise. The full-bodied palate is rich and oh-so-plush, featuring a fantastic backbone of freshness and loads of spicy sparks to complement the black and red berry preserves, finishing long and mineral tinged. Beautiful." - L.B., 4/2021









