

Château Boutisse

Saint-Emilion Grand Cru 🛣 Grand cru classé





- Vinevard



AREA

25 ha



Clay-limestone soils Red and brown clays on ASTERIE limestone



GRAPE VARIETIES

Merlot 80 %, Cabernet Franc 5 %, Cabernet Sauvignon 12 %, Carmenian 3 %



W AVERAGE AGE OF THE VINES

Countries where the wine is

GERMANY ROYAUME-UNI BELGIUM SWISS CANADA DENMARK CHINA ITALY **ETATS-UNIS** JAPAN FRANCE PAYS-BAS HONG-KONG RUSSIA

- Winemaking



HARVEST

Manual



TYPES OF TANK

Barrels, Stainless steel, Lightning, Concrete



New barrels 30 % Barrels 1 wine and more 63 % Other 7 %



ANNUAL AVERAGE PRODUCTION

90000 hottles 700 hectolitres

- Environmental certifications



EN CONVERSION BIO

Located in the heart of the Saint-Emilion vineyard, in the town of Saint Christophe des Bardes, the 25 hectares of the Château Boutisse grown in organic farming are deployed with a single holder on the limestone Argilo plateau where all the greatest crus are producedof Saint Emilion. Château Boutisse joined the ranking of Saint Emilion in 2022, thus becoming Grand Cru Classé. Château Boutisse is the "haute couture" vineyard of the Milhade family. Acquired in 1996 by Xavier Milhade, and since led by his son, Marc Milhade and his daughter Elodie Richard-Milhade, the vineyard has undergone many developments, taking the turn of the environmental approach in 2010. Certified HVE3 since 2018, then AgricultureBiological since 2023. The wines are dynamic, alive, and very identity of the clay-limestone plateau. Our philosophy is to have a reasonable and sincere approach, in our image, without excess of wood, with freshness and a great persistence.

Adress

CHÂTEAU BOUTISSE Château BOUTISSE 33330 ST CHRISTOPHE DES BARDES Phone: 05 57 50 33 33

Fax: 05 57 50 33 44

Opening times

January, February, March, April, May, June, July, August, September, October, November,

Monday, Tuesday, Wednesday, Thursday, Friday From 08:30 to 12:00 and from 13:30 to 16:30

Contact at the property

Milhade Marc 24 route du Plateau 33330 ST CHRISTOPHE DES BARDES

Phone: 05 57 50 33 33