

## Chateau Boutisse Saint-Émilion Grand Cru Bordeaux France 2019

Selected by: MTW Tasting Panel



### Final Deductions

**VINTAGE** 2019

**GRAPE** Merlot/Blend

**GEOGRAPHY** Europe

**COUNTRY** France

**LARGER REGION** Bordeaux/  
Right Bank

**SMALLER REGION** Saint-Émilion

### Rationale

Lying just a few miles north of the Dordogne, in the final stages of the river's journey from the hills of the Massif Central to the Gironde estuary. Saint-Émilion is an appellation and key wine town in the Libournais district of Bordeaux, important in terms of both quality and quantity. Renowned as much for its beautiful buildings and scenery as for its wine, there have vineyards around Saint-Émilion since Roman times, and today the Saint-Émilion wine appellation is one of the most prolific in the Bordeaux region.

Unlike the wines of the Médoc (which focus heavily on Cabernet Sauvignon), Saint-Émilion wines are predominantly made from Merlot and Cabernet Franc. Merlot makes up around two thirds of vines planted around Saint-Émilion, and continues to increase in popularity because of the softer, more approachable wine styles it produces. Known for their elegance, classic flavors include plums, strawberries, currants, and cherries with nuances of mint, herbs, and purple flowers. Further, traces of dark chocolate and sweet spice, developing savory tobacco and cedar characteristics come out with age.

Relatively large for Saint-Émilion at 57 acres, Boutisse is at the eastern end of the fine limestone bedrock that underlies the very finest vineyards of Saint-Émilion. Purchased in 1996, the Milhade family have invested enormously in the vineyards and facilities at Boutisse and, above all, with their energy. Today, Boutisse is no longer a surprise – dynamic young winemaker Marc Milhade has transformed this estate into an outstanding Saint-Émilion, with ripe, structured, and engaging character.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Deep

**COLOR** Ruby

**RIM VARIATION** Ruby  
*Stained Tears: Medium*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** High

**ALCOHOL** High

**TANNIN** Med+

**TEXTURE** Phenolic / Astringent

**FINISH** Long

**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Red Currant • Cherry / Red Tomato • Red Plum • Red / Sour Cherry *Condition: Ripe*

**BLACK FRUIT** Black Currant / Cassis • Mulberry • Black Plum *Condition: Jammy / Candied, Ripe*

**FLORAL** Violet • Lavender *Condition: Dried, Fresh*

**GREEN VEGETABLE** Jalapeño • Olive (Green) • Arugula

**OTHER VEGETABLE** Peppers (Red/Yellow) • Mushrooms (Brown) • Cola Nut

**HERBAL** Tobacco Leaf • Oregano • Laurel / Bay Leaf • Tea Leaf / Bergamot • Rosemary

**OTHER SPICES** Licorice (Black) • Green Peppercorn

**ORGANIC EARTH** Forest Floor • Truffle / Mushrooms • Turned Dirt / Potting Soil

**INORGANIC EARTH** Mineral / Rock • Graphite

**OAK AGING** Yes *Oak Intensity: Medium*

**OAK INFLUENCE** Cacao / Chocolate • Cinnamon • Clove • Coffee / Bean

**OXIDATION/NUTTINESS** Walnut • Chestnut