



Vignobles de Bordeaux

BRUNOLAFON
wine selection



Château Haut Boutisse, AOP Saint-Emilion Grand Cru, Red

AOP Saint-Emilion grand cru, Bordeaux, France

The Texier family decided to follow their passion and move back to the terroir of their childhood. They rebuilt a brand-new stunning cellar and puts his trust in Michel Rolland's cabinet of oenology to maximize its potential. He experiments with small and big barrels to give a perfect balance of oak and fruit. Pure satisfaction!

PRESENTATION

The Estate is located in the commune Saint-Sulpice de Faleyrens. The property was part of the Monbousquet estate owned by the Lambège family, until the 22 hectares parcel and stunning 18th century residence became Chateau Palais Cardinal in 1947. The beautiful terroir is drained by the river that runs through it "la Fuie". A single hectare of the total surface of Palais Cardinal is dedicated to Chateau Haut Boutisse.

WINEMAKING

Vinification with cold pre-fermentation maceration to obtain freshness and bring out the fruit. Followed by traditional alcoholic fermentation in thermoregulated stainless steel tanks with pumping over / punching down. Ageing for 15 months in total in concrete tanks and barrels.

VARIETALS

Merlot 70%, Cabernet sauvignon 25%,
Cabernet franc 5%

13 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

17°C / 63°F

AGEING POTENTIAL

10 to 15 years

TASTING

Black garnet colour. Aromas of sweet nutmeg, ripe dark fruits, violet pastille coated aniseed, maple, and rich fruitcake with a round, vibrant, dry-yet-fruity medium-full body and a warming, complex, medium-long earth, dried figs, dark, and smoky caramel finish with chewy tannins and moderate oak. A complex Bordeaux that will age with grace.

FOOD PAIRINGS

The wines of Saint Emilion go particularly well with soft cheeses with a bloomy rind such as Saint-Marcellin, Camembert or even Brie.

