

# SAMAZEUILH

grands crus & chateaux



*Xavier Mithade*  
VIGNOBLES

Family-owned estates

*Château Reccugne* *Carmenere*  
BORDEAUX SUPÉRIEUR

CHÂTEAU BOUTISSE  
SAINT-ÉMILION GRAND CRU

CHÂTEAU TOUR BAYARD  
MONTAGNE SAINT-EMILION

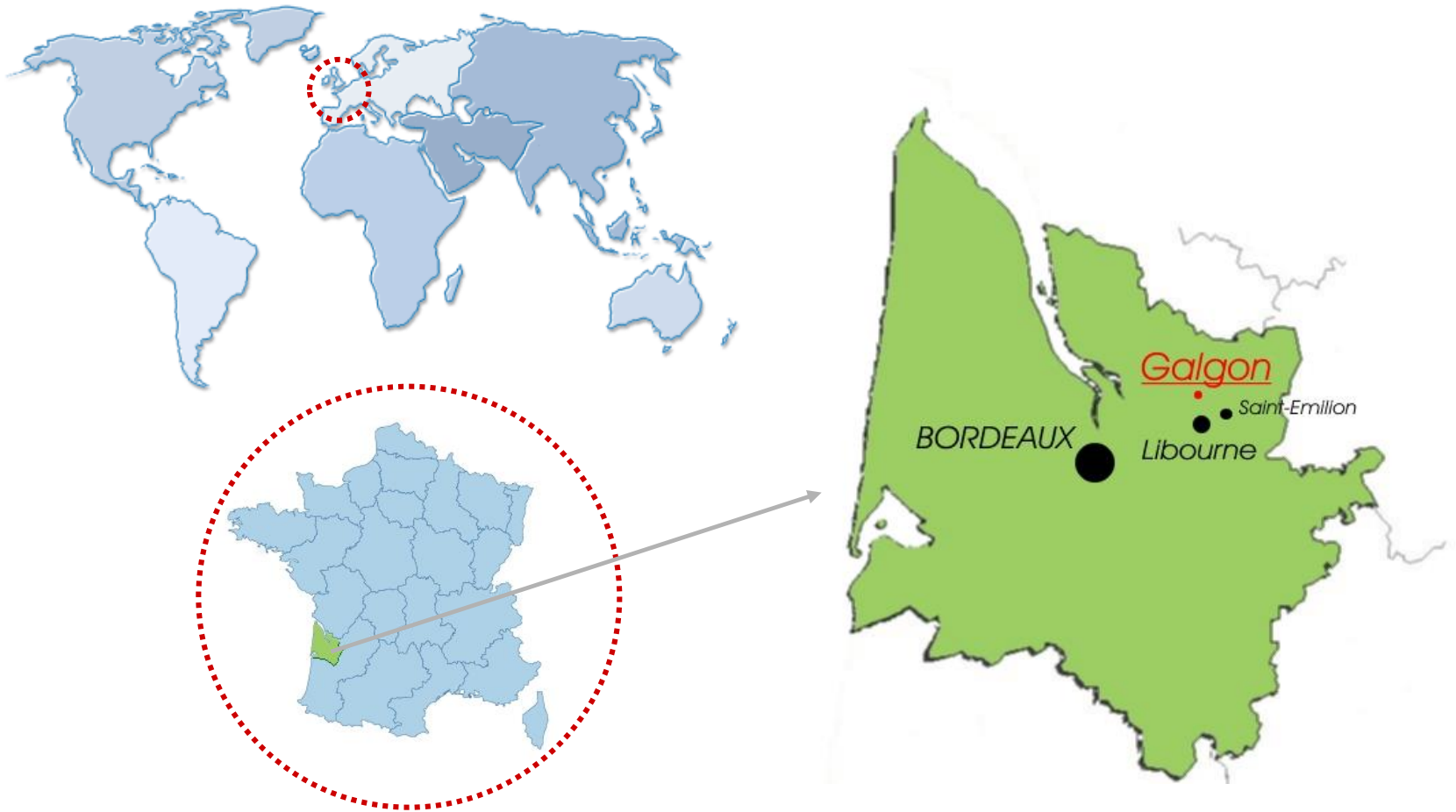
Classified growth



Exclusive brands & partnerships



# Location



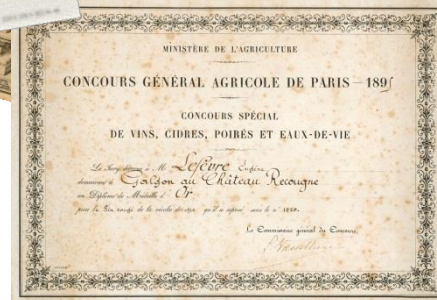
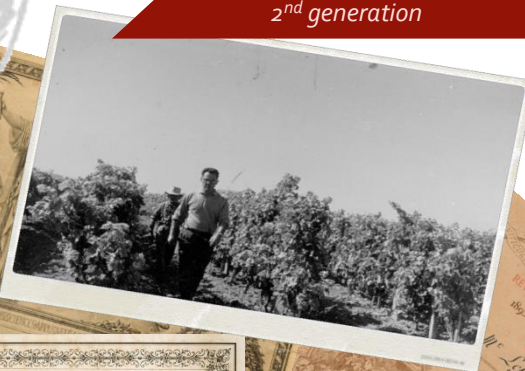
# A family history since 1938



*Damase and Marie Milhade*  
1st generation



*Jean and Hélène Milhade*  
2<sup>nd</sup> generation





# The 4<sup>th</sup> generation today in operation

*Xavier and Agnès Milhade*  
3<sup>rd</sup> generation



*Marc and Elodie Milhade*  
4<sup>th</sup> generation





# Château Peccugne

BORDEAUX SUPÉRIEUR



Xavier Milhade  
VIGNOBLES

## CHÂTEAU TOUR BAYARD

MONTAGNE SAINT-EMILION



## CHÂTEAU BOUTISSE

SAINT-ÉMILION GRAND CRU



SZwines

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[www.sz-wines.com](http://www.sz-wines.com)

Xavier Milhade  
VIGNOBLES

# *Château Recogne*

BORDEAUX SUPERIEUR





# 5 centuries of history



Château Recougne: 18th Century



Château Recougne: 16th Century



Château Recougne: 2013



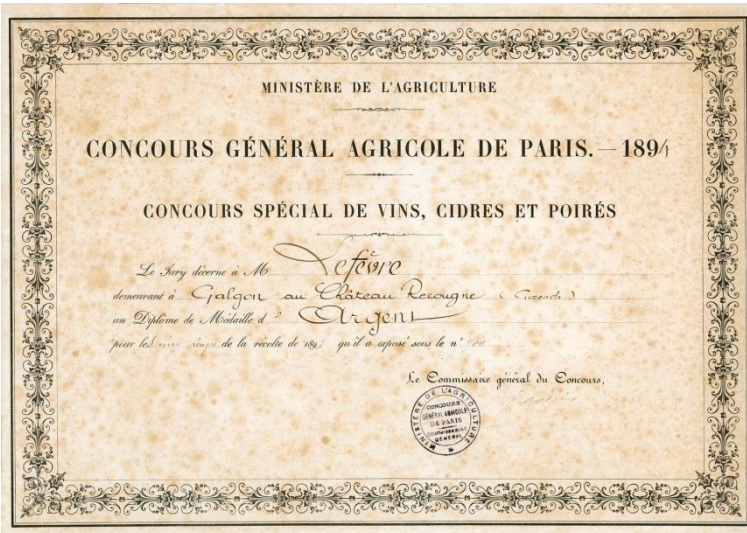
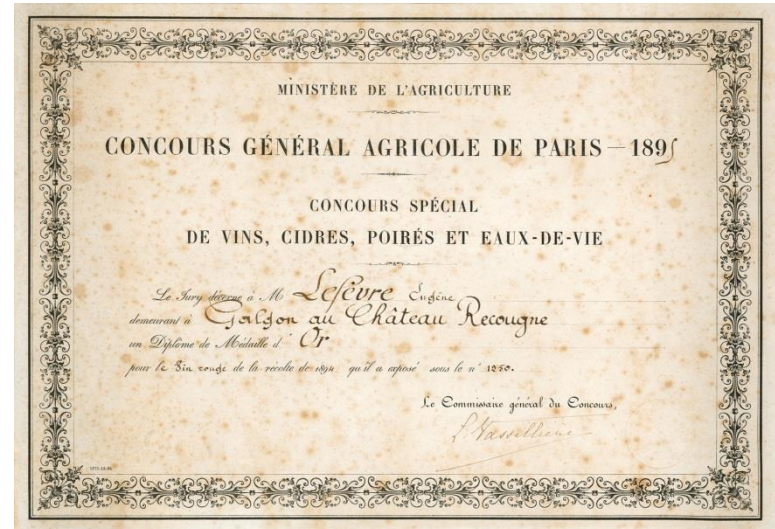
# Etymology

## French King Henry IV and Terra Recognita

Legend would have it that in 1578, the good King Henry IV, who was French King from 1589 to 1610, stayed at Château Recougne. So taken in was he by the natural beauty of the hilltop estate and by the quality of the hospitality including the fine wine, that he decreed that the lands should bear the title « Terra Recognita » or acknowledged lands in translation. This is the origin of the wax seal that has become the emblem of Château Recougne.



# Château Recogne notoriety before 1900





# Château Recougne

BORDEAUX SUPERIEUR

An exceptional "Terroir"



Clay-siliceous soil on a  
ferrous substrate

More than 80 hectares  
in golden triangle

Fronsac



Pomerol

Saint-Emilion



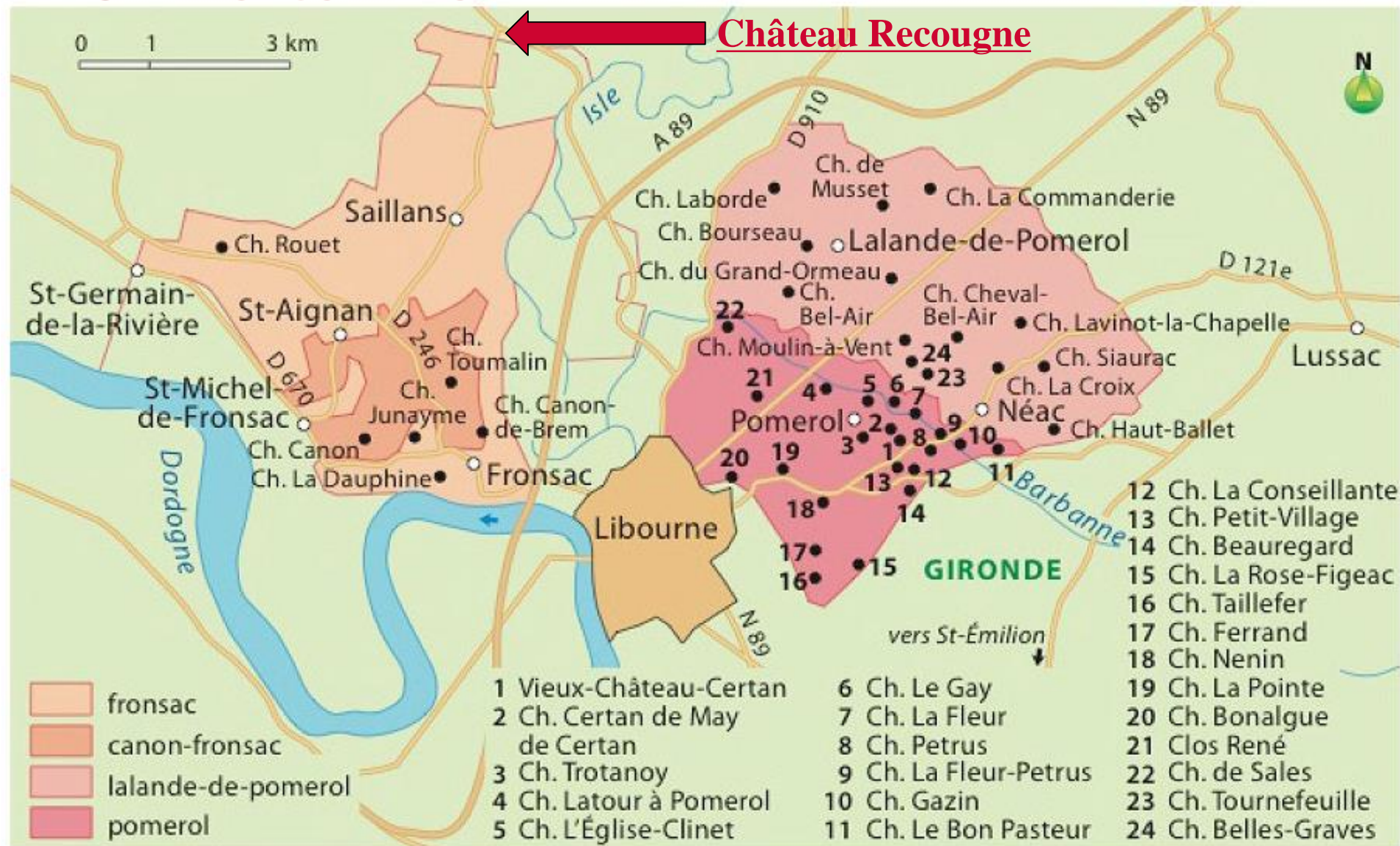
Parcel of old vines  
(more than 50 years)



# Château Recougne

## Golden Triangle

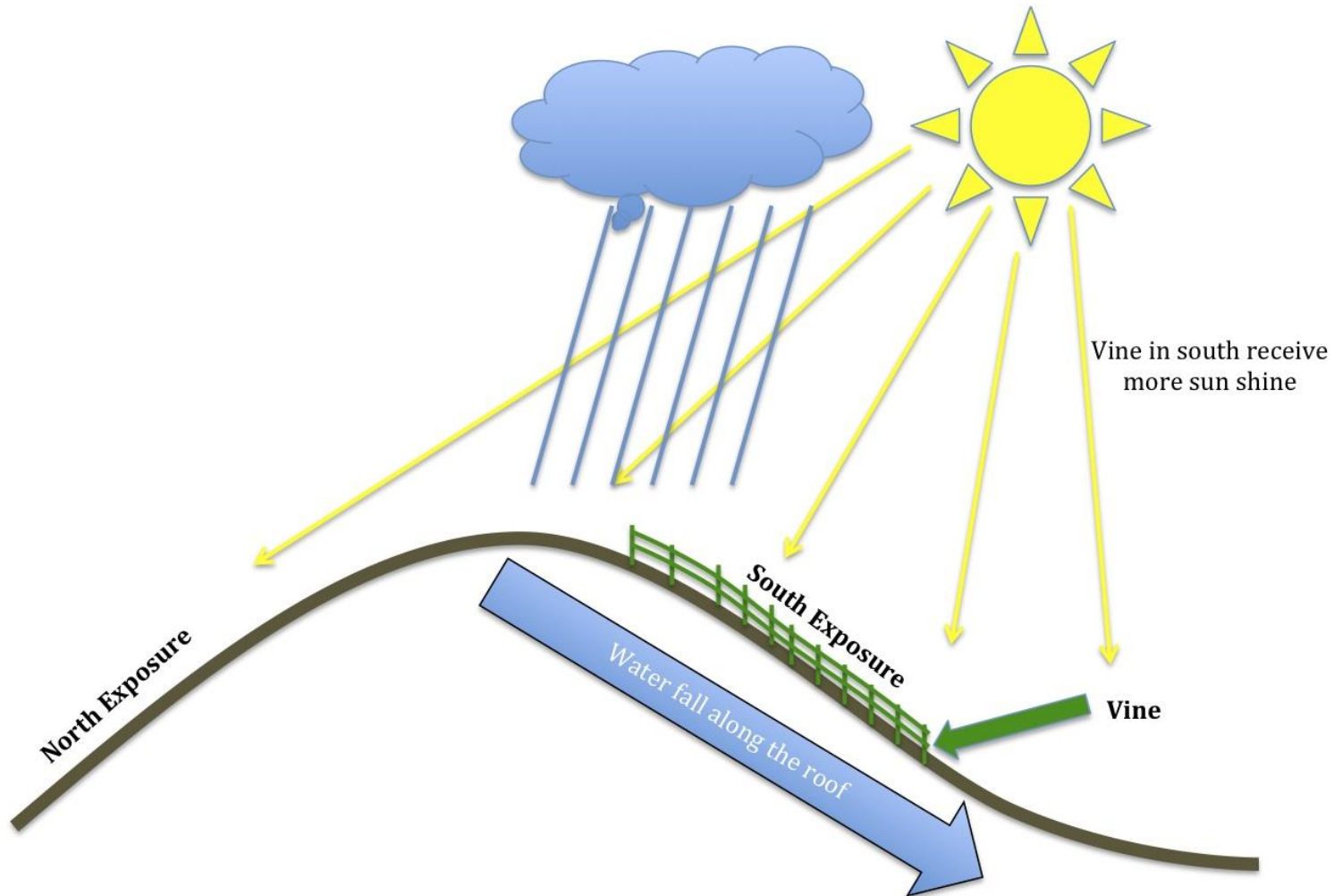
BORDEAUX SUPERIEUR



*Château Reccugne*

BORDEAUX SUPERIEUR

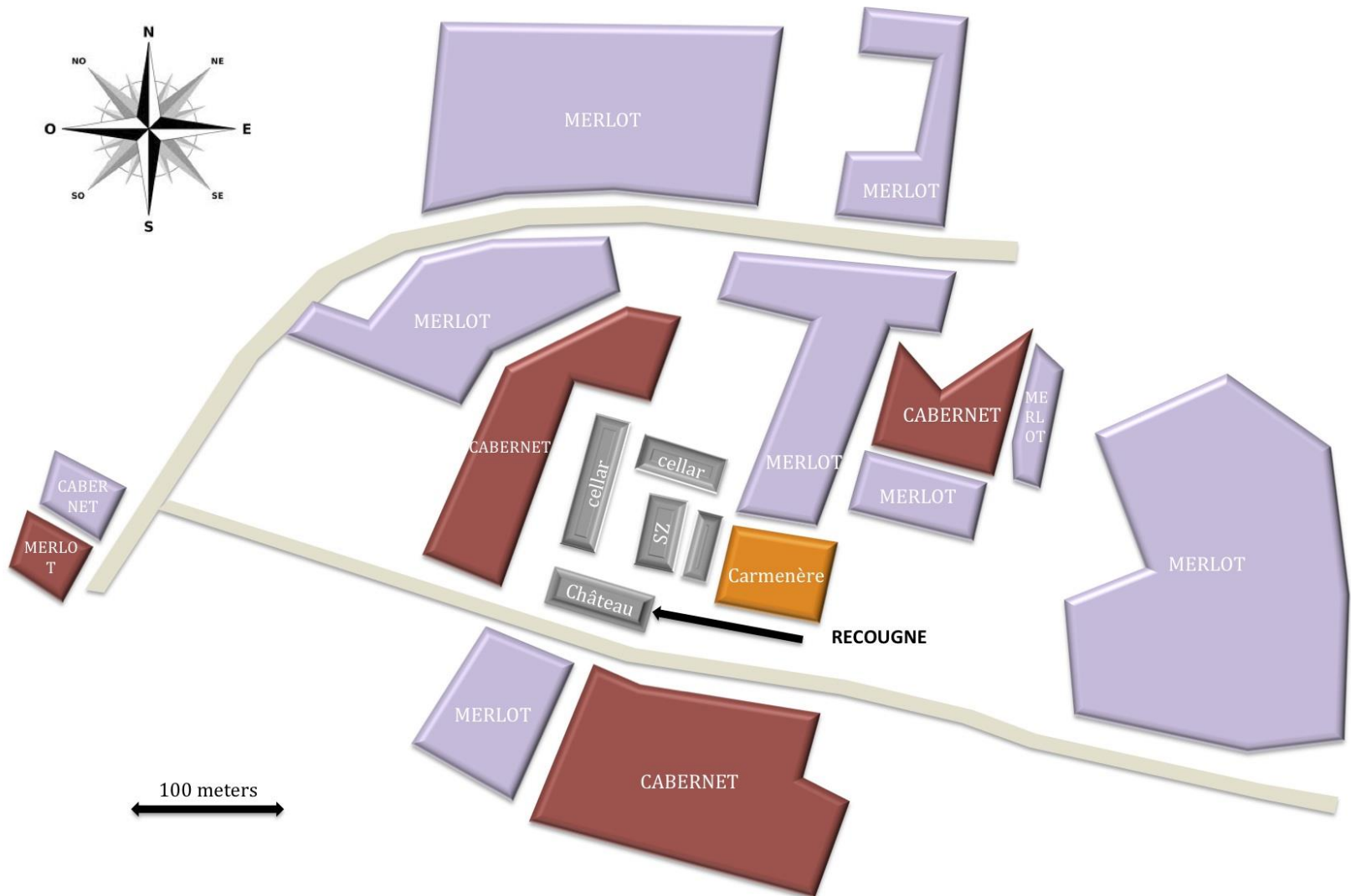
**South facing slopes( 2 advantages)**



# Château Recougne

BORDEAUX SUPERIEUR

## Optimizing the « Terroir »





# Human work in the vineyard all along the year





# *Château Recougne*

BORDEAUX SUPERIEUR

## Cellar and Equipment



# *Château Recougne*

BORDEAUX SUPERIEUR

## Wine Storage and labelling





# Château Recougne

BORDEAUX SUPERIEUR

## Production Stage

| MONTH     | In the Cellar               | In the Vineyard                            |
|-----------|-----------------------------|--|
| January   | Assembly                    | Cutting the vine                           |
| February  | Assembly                    | Plough                                     |
| March     | Bottling / Ageing in Tank   | Last cutting and Fixed plant on the thread |
| April     | Bottling / Ageing in Tank   | Raise threads                              |
| May       | Ageing in bottle            | Remove buds                                |
| June      |                             | Cut down the vine                          |
| July      |                             | Thinning-out of leaves                     |
| August    |                             | Maturation                                 |
| September | Pressing                    | Maturation / Grape Harvest                 |
| October   | Pressing / Vinification     | Grape Harvest                              |
| November  | Fermentation / Vinification | Cutting the vine                           |
| December  | Assembly                    | Cutting the vine                           |

# Château Recougne

BORDEAUX SUPERIEUR

## Packaging



Natural  
cork



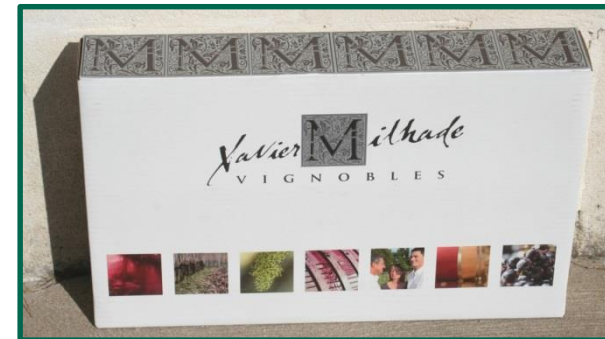
Paper label



Aluminium capsule



Glass bottle



Cardboard



# Château Reccugne

BORDEAUX SUPERIEUR

## Wine Range

### The Classics



### The Cuvées



# Château Recougne

BORDEAUX SUPERIEUR

**The Cuvées of Château Recougne  
unique wines!**



## CARMÈNERE of Château Recougne

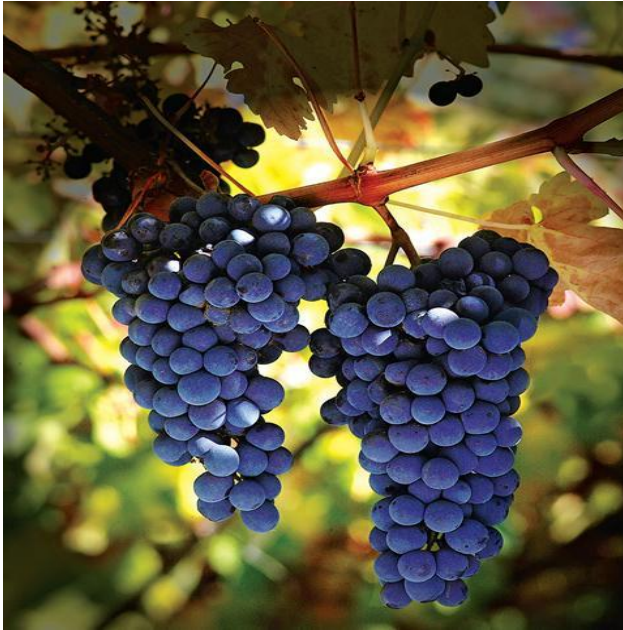
There is a hidden treasure in Château Recougne's vineyard: a parcel of Carmenère, a variety that used to be widespread in Bordeaux, but today is very rare.

We produce only 10.000 bottles of this unique wine.

The Carmenère of Château Recougne can only be produced in the « right » vintages because carmenère ripens very late in Bordeaux.



# Carmenere : the signature of the new generation



- Black grape originally from Bordeaux region. From the same family of Cabernet Franc, as well called « grande vidure ».
- This grape has totally disappeared during the Phylloxera crisis in the XIXe century and was massively replanted in Chile.



In 1999, Xavier Milhade started some selection on his lands from old vines found in Saint Emilion region.



# Carmenere : the signature of the new generation

The MILHADE Family is today one of the biggest producer of Carmenere in Bordeaux region, producing 2 hectares in Château Recougne and in Château Boutisse.



- Color: ruby and shiny
- Nose: red fruits with spicy flavours.
- Palate: soft tannins, round with exceptionnal character.



Carmenere grape goes perfectly with Merlot and Cabernet Sauvignon in assembly.





# Château Recougne

BORDEAUX SUPERIEUR

**The Cuvées of Château Recougne  
unique wines!**



## « Vieilles Vignes » of Château Recougne

This cuvée top of the range is made with the oldest vines of the Château Recougne (more than 50 years old).

Only produced during the best years, this cuvée can compete with higher crus of Bordeaux.

The nose reveal aromas of moka, coffee, candied fruit. The palate is voluptuous and concentrate, tannins are silky and mature bring sugar, roundness and length.

A very good ageing potential

# CHÂTEAU BOUTISSE

SAINT-ÉMILION GRAND CRU





# CHÂTEAU BOUTISSE

SAINT-ÉMILION GRAND CRU

Saint-Emilion  
An historic vineyard





# CHÂTEAU BOUTISSE

SAINT-ÉMILION GRAND CRU

A unique « Terroir »

- Family owned estate since 1996
- 24 hectares on the clay limestone plateau of Saint-Emilion
- Terroir of Grands Crus Classés – South/ South East facing slopes





# CHÂTEAU BOUTISSE

SAINT-ÉMILION GRAND CRU

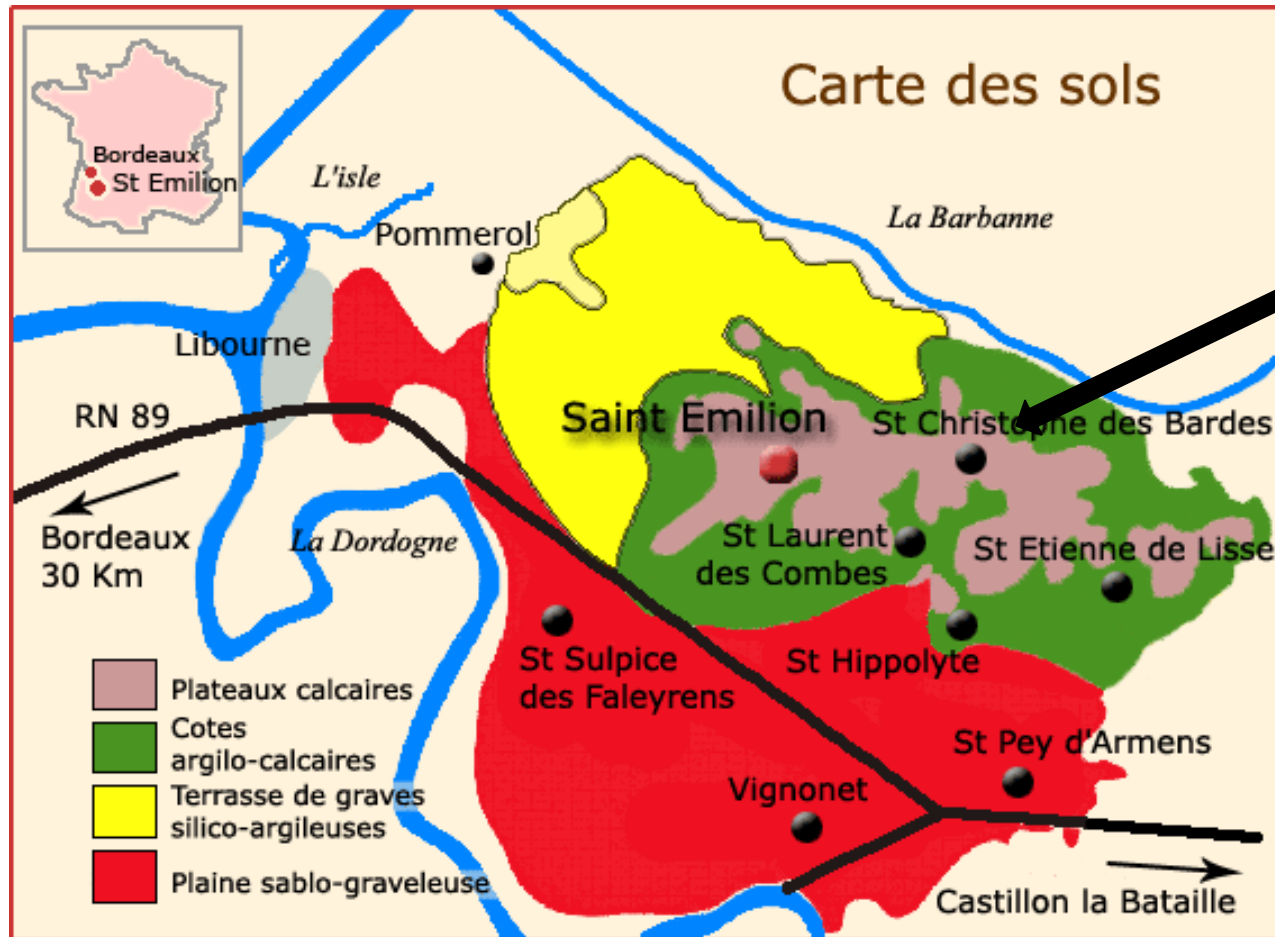
## Parcels location



# CHÂTEAU BOUTISSE

SAINT-ÉMILION GRAND CRU

A unique « Terroir »



**Château  
Boutisse**



# CHÂTEAU BOUTISSE

SAINT-ÉMILION GRAND CRU

Location



Château Boutisse

# CHÂTEAU BOUTISSE

SAINT-ÉMILION GRAND CRU

## Respect for the environment

Vigilant in preserving our terroir, we strive to select practices with the least impact on the environment. Sustainable agriculture, no herbicides, enhanced biodiversity, and ISO14001 certification are among the measures taken that are evidence of our respect for the environment, now and for future generations.





### Hand Picking in small containers



Hand sorting with the very greatest of care





A part of the harvest is totally fermented in 500 litres new oak barrels





Traditional vinification in temperature regulated stainless tanks



Ageing in oak barrel



# CHÂTEAU BOUTISSE

SAINT-ÉMILION GRAND CRU

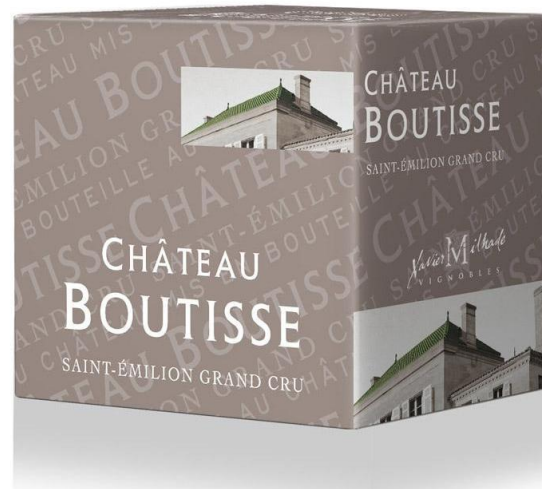
## Wines



### CHÂTEAU BOUTISSE

88% Merlot, 11% Cabernet Sauvignon, 1% Cabernet Franc

A deep and intense colour, velvety with elegant tannins, beautiful aromatic complexity. Excellent ageing potential.

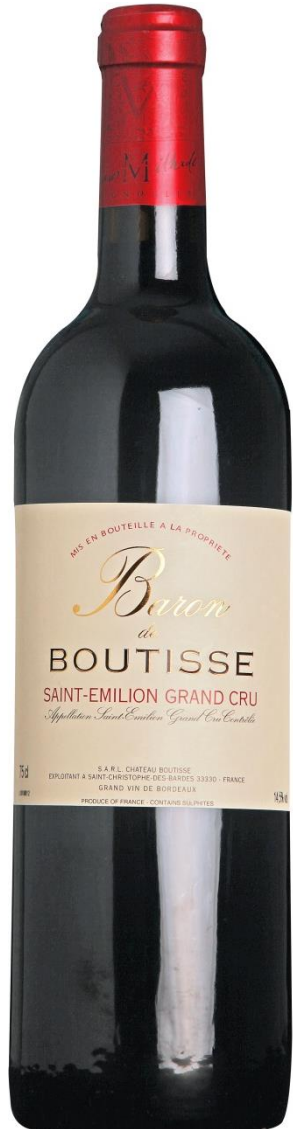




# CHÂTEAU BOUTISSE

## SAINT-ÉMILION GRAND CRU

## Wines



### BARON DE BOUTISSE

The second wine of Château Boutisse offers a beautiful roundness. An immediate pleasure, regularly awarded by tasting competition.

A wine with aromatic notes warm and explosive. Its structure presents a beautiful length.



# CHÂTEAU TOUR BAYARD

MONTAGNE SAINT-EMILION





# CHÂTEAU TOUR BAYARD

MONTAGNE SAINT-EMILION

Family property

- Family estate since 1956
- Today managed by the 3<sup>rd</sup> generation,  
represented by Julien Richard (Husband of Elodie Milhade)





# CHÂTEAU TOUR BAYARD

MONTAGNE SAINT-EMILION

A unique « Terroir »

- Clay soil
- 85% Merlot, 15% Cabernet Franc
- 10 hectares situated on the more beautiful facing slopes of the appellation
- Meticulous work and respect of the « Terroir »

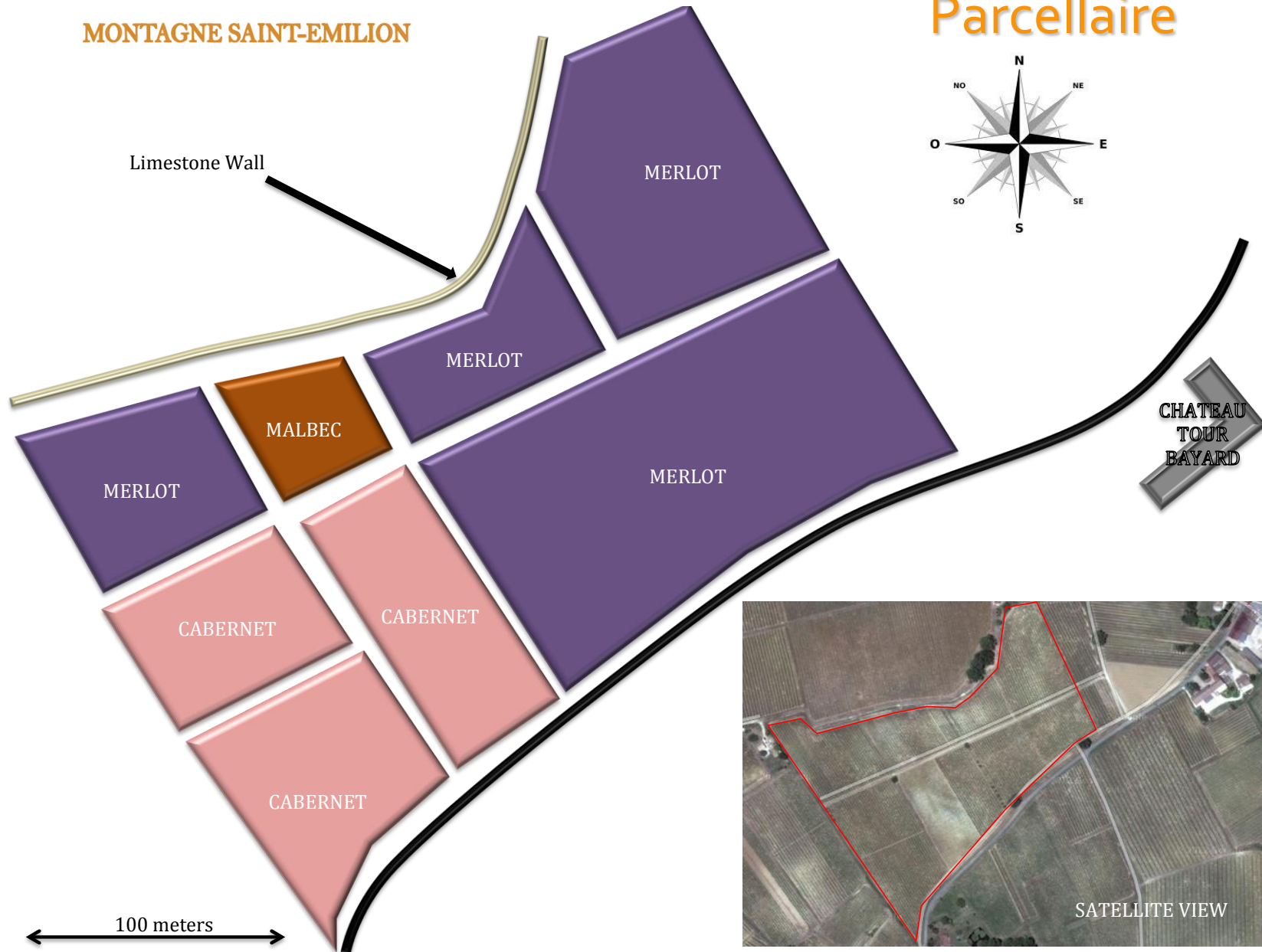




# CHÂTEAU TOUR BAYARD

MONTAGNE SAINT-EMILION

## Parcellaire



# CHÂTEAU TOUR BAYARD

MONTAGNE SAINT-EMILION

## Respect of the vineyard

- Work of soil, No use of weedkiller, use of natural compost.
- Disbudding, Thinning out leaves, Green harvest.
- Hand Picking only, in small containers Vendange,
- Hard selective sorting with the first Mistral.





# CHÂTEAU TOUR BAYARD

MONTAGNE SAINT-EMILION

## Wines



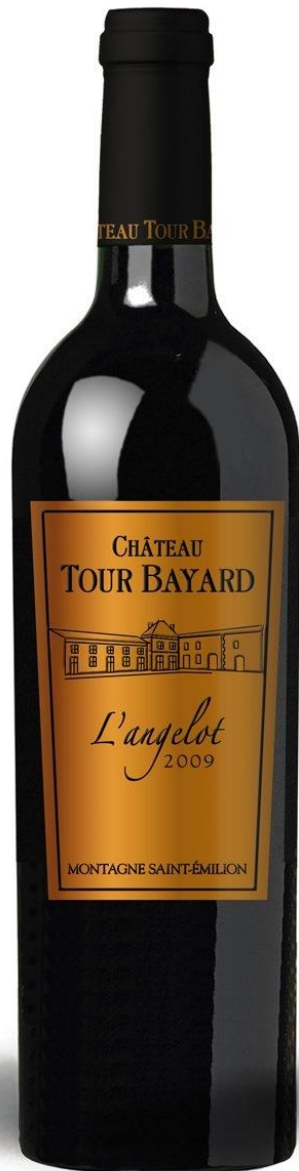
Only the most beautiful grapes, results of rigorous and extremely meticulous work, are exclusively hand-picked and are sorted on arrival to the winery. The best grapes are then chosen to follow a wine-making process in accordance with the vision of the Third generation.

In perfect harmony with the local soil, the Cabernet Franc (25 %) expresses all its force giving to the wine substance and typicity. The Merlot (70%) brings the colour intensity and the red fruit and spices aromas.

# CHÂTEAU TOUR BAYARD

MONTAGNE SAINT-EMILION

## The cuvée « L'Angelot » 95 % Malbec



L'Angelot from CHÂTEAU TOUR BAYARD, was produced for the first time in 2008. This vintage symbolizes the entrance of a new era in the history of the Estate: the coming of the Third generation. Julien RICHARD, convinced of the qualitative potential of the vineyard, decided to name 3000 bottles of exception by his grandfather's name, Angelo NICOLETTI the founder of CHÂTEAU TOUR BAYARD.

All of the character and originality of L'angelot comes from a plot of a rare grape variety in the Saint Emilion area : Malbec. This unique plot of Malbec grapes, grown on the top of a hillside within the estate, benefits from outstanding Terroir. Thus, the plot faces south-southeast, produces beautiful fruits with some of the best typicity and quality in the area.



# Press & Prizes

# Château Recougne

BORDEAUX SUPÉRIEUR



2012



BERLINER WEIN TROPHY



WINE ENTHUSIAST  
THE WORLD IN YOUR GLASS

90

2010



2011



87-89

2009

Wine Spectator

88



*Cuvée Vieilles Vignes*

2012



85-87

2011



87-89

2010



87-88

About 2010: « Admirers of the so-called « little » wines of Bordeaux will no doubt be familiar with Recougne, which has been imported into the United States for nearly thirty years and can last for two decades or more. The 2010, which they now call « Vieilles Vignes », exhibits aromas and flavors of cedarwood, spice box, black currants and berries. This medium-bodied, well-made blend of 60% Merlot and 40% Cabernet Franc should drink well for 7-8 year. (although last year i drank a 1952 that was still quite tasty) » **Robert Parker**



# CHÂTEAU BOUTISSE

SAINT-ÉMILION GRAND CRU

*Javier* **Milhade**  
VIGNOBLES



**2012**  
**Wine Spectator**  
88-91

**JAMES SUCKLING.COM**

**90-91**



**2011**  
**Wine Spectator**  
90-93



**90-92**



BERLINER WEIN TROPHY

**2010**  
**Wine Spectator**  
91-94

**LE GUIDE  
HACHETTE  
DES VINS**

**2009**  
**Wine Spectator**  
88



**89-90+**

**2008**



**88-90**

**Wine Spectator**

**91**



**LE CERCLE  
RIVE DROITE**  
GRANDS VINS DE BORDEAUX

MIS EN BOUTEILLE A LA PROPRIETE

*Baron*  
de  
**BOUTISSE**  
SAINT-EMILION GRAND CRU

**2012**



**2011**



**2010**



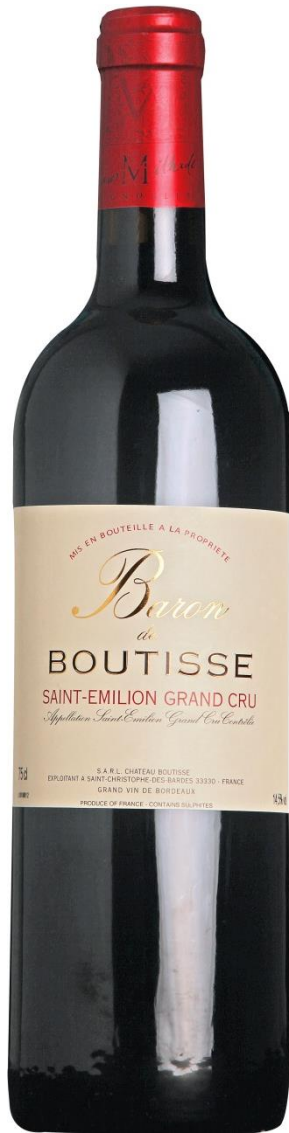
**2009**



**2007**



**2006**



*Xavier* **Milhade**  
VIGNOBLES



SAMAZEUILH

grands crus & chateaux



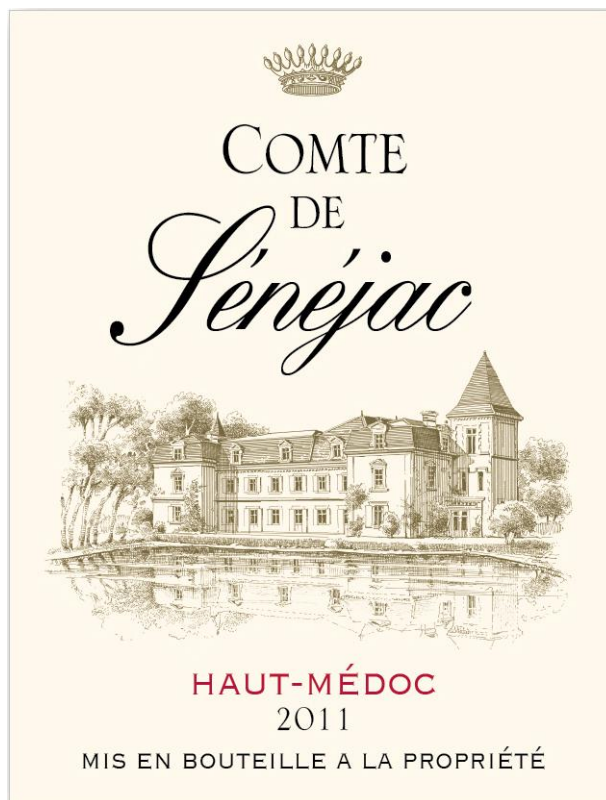
# Xavier Milhade New range





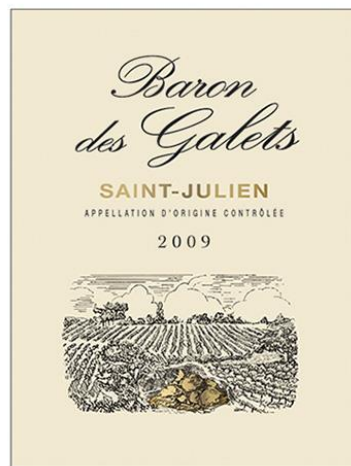
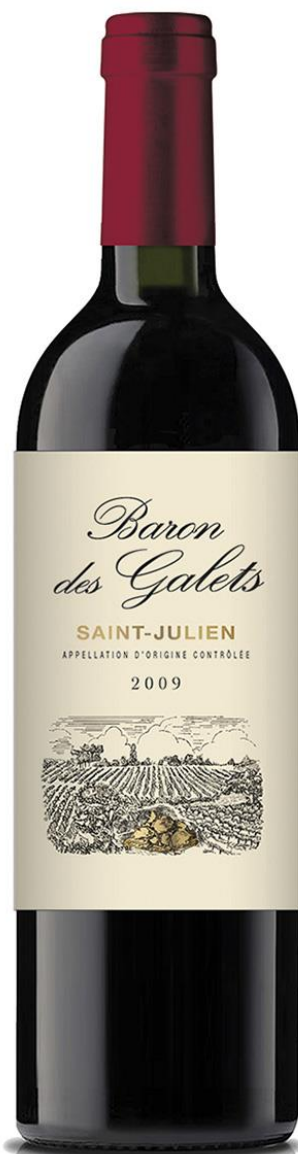


# Exclusive brand



SZwines

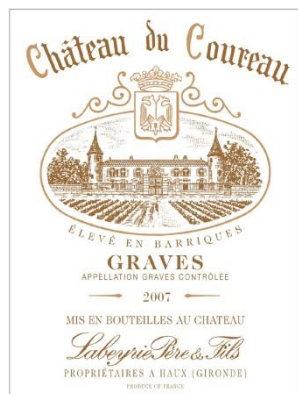
# Exclusive Brand



## Partnerships « petits châteaux »

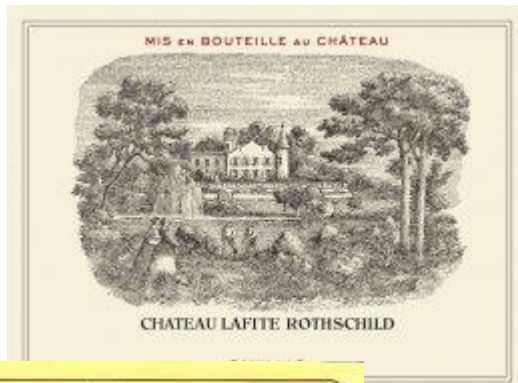


Blaye – Côtes de Blaye





# Classified Growths



# Classified Growths

