

Milhade
1938
SIGNATURE DE GRANDS VINS

Château Damase

BORDEAUX SUPERIEUR

- 10 hectares on slopes overlooking the Isle River
- Located near Fronsac, 5 km from Pomerol
- Siliceous-clay on layer of iron oxide
- Southern exposure

- 85% Merlot
- 10% Carmenère et 5% Petit Verdot (since 2005)

- Traditional vinification in temperature regulated stainless steel tanks
- Harvest sorted by machine
- Short and regular pumping over
- Maceration during 3 weeks
- Aged in tanks and in oak barrels

Color: Deep ruby

Nose: Truffle and violette

Palate: Ripe Merlot, smooth, round and full bodied. The Carmenère brings rich fruit and ripe cherries

Ageing potential: Excellent

Pairing: Red meat, wild game, leg of lamb, strong cheeses

Service: Serve at room temperature



Gold Medal Challenge International

Silver Medal in Paris

2004



Silver Medal in Bruxelles

Guide Hachette ★

2003



Silver Medal in Bruxelles

2001



Gold Medal Challenge International

Silver Medal in Bruxelles

2000



Gold Medal Challenge International

1998



Gold Medal in Paris

1997



Château Damase



Ripe bunches of Merlot grapes



Vineyard and Fronsac «terre» in the distance



Aromas of Truffle



Aromas of Violette



Flavors of red fruits

