

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



2004

Gold Medal Challenge International
Silver Medal in Paris



2003

Silver Medal in Bruxelles
Guide Hachette ★



2001

Silver Medal in Bruxelles



2000

Gold Medal Challenge International
Silver Medal in Bruxelles



1998

Gold Medal Challenge International



1997

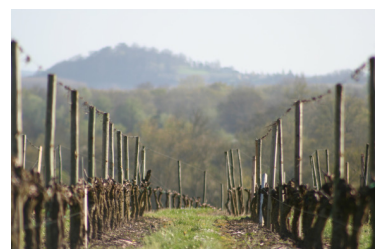
Gold Medal in Paris



Château Damase



Ripe bunches of Merlot grapes



Vineyard and Fronsac « terre » in the distance



Aromas of Truffle



Aromas of Violette



Flavors of red fruits