

GRAINS FINS

VINTAGE : 2024

AOP : Bourg - white

REGION : Bordeaux

SOIL : fine clay and silt soil & red gravel

GRAPE VARIETIES : 60 % Semillon, 40 % Colombard

ALCOHOL : 14%

AGEING TIME : 5 years

CERTIFICATION : Organic wine (Ecocert)

Vinification

Destemmed and pressed grapes.

Entonnage after settling for alcoholic fermentation in barrels.

Maturation

Aged in barrels for 6 months on fine lees with stirring. Light fining before bottling.

COLOR : a beautiful pale yellow color

NOSE : a mixture of fruity notes of citrus fruits and spices underlined by a slightly toasted frame.

PALATE : complex, a straight, intense, harmonious, unctuous and very persistent wine supported by a beautiful tension.

Pairings

Scallops or octopus a la plancha, smoked salmon or carpaccio, prawn risotto, porcini ravioli. Veal stew. Refined cheeses (comté type) or warm cheeses (Mont D'or type)



Made up of an unique Bordeaux blend of Sémillon and Colombard, a Côtes de Bourg white remarkable for its purity and balance. Fat and fleshy, carried by a reasoned vinification in oak barrels, the wine is without heaviness or varietal aroma. Smooth, with a fine length and tonic, a charming wine, with great character!

Vineyard in organic and biodynamic agriculture

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