



CHATEAU DE LA GRAVE

LES CHOSES

...Sans S

VINTAGE : 2021

AOP : Bourg - Red

REGION : Bordeaux

SOIL : sandy-silty soil & clay-gravel

VARIETIES : 50 % Malbec, 50 % Merlot

ALCOHOL : 12,5 %

AGEING TIME : 3 years

CERTIFICATION : HVE3

Vinification

Destemmed and not crushed.

No added sulfites in concrete tanks. Between two weeks of maceration. Malolactic fermentation without aeration to keep the CO2 in the wine for its conservation.

Maturation

Aged in concrete tanks and bottled in spring 2022.
Light fining before bottling.

COLOR : intense ruby.

NOSE : frank and fruity (black cherry, fresh blackcurrant), mentholated notes.

PALATE : crisp, greedy and accessible, offering immediate pleasure.

Pairings

To be served slightly fresh (16 °).
Barbecue, Italian cuisine, tapas.

A 100% natural approach to winemaking with no added sulfites, indigenous yeasts, no barrels... A surprisingly ripe and powerful wine for the 2021 vintage with stacks of blueberry fruit wrapped around ample fine tannins. Bold, moderately dry finish with stacks of fruit. A cuvee of 50% malbec and 50% merlot matured without any oak. No sulfites added. Drink or hold.



Vineyard in organic and biodynamic agriculture

SC BASSEREAU - 1 LA GRAVE, 33710 BOURG - FRANCE

TEL + 33 (0)5 57 68 41 49

INFO@CHATEAUDELAGRAVE.COM - WWW.CHATEAUDELAGRAVE.COM