

LES CHOSES

...A l'Envers

VINTAGE : 2022

AOP : Bourg - Red

REGION : Bordeaux

SOIL : fine clay and sandy soil

GRAPE VARIETIES : 80 % Cabernet sauvignon, 20 % Merlot

ALCOHOL : 14 %

AGEING TIME : 10 years

CERTIFICATION : HVE3

Vinification

Grapes destemmed, not crushed.

Alcoholic fermentation in concrete tanks. Between two and three weeks of maceration. Malolactic fermentation in barrels.

Maturation

Aged in barrels for 12 months. Light fining before bottling.

COLOR : intense garnet color.

NOSE : deep with aromas of ripe fruits and violets mixed with spices and pepper.

PALATE : ample, silky tannins, long persistent finish.

Pairings

Entrecote or rib of beef grilled, duck breast with honey-orange sauce. Cheese : old gouda cheese.



A blend of mainly Cabernet Sauvignon, typical of the left bank of Bordeaux. The joyful "contre-pied" of the wines of the domain and the spicy aromatic revelation of the Cabernet Sauvignon planted on a sandy-clay croup. It is a racy and deep wine with a generous finish and elegant tannins.

Vineyard in organic and biodynamic agriculture

SC BASSERAU - 1 LA GRAVE, 33710 BOURG - FRANCE
TEL + 33 (0)5 57 68 41 49

INFO@CHATEAUDELAGRAVE.COM - WWW.CHATEAUDELAGRAVE.COM