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# ROUGE TERRE

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**VINTAGE** : 2022

**AOP** : Bourg - Red

**REGION** : Bordeaux

**SOIL** : Clay and limestone soil

**VARIETIES** : 90 % Merlot, 10 % Cabernet sauvignon

**ALCOHOL** : 13,5 %

**AGEING PERIOD** : 5 years

**CERTIFICATION** : Organic Wine (Ecocert)

## Vinification

Destemmed and not crushed harvest.

Fermentation without added sulfur, in concrete tanks. Eight days of maceration with controlled extractions to preserve the crispness of the fruit.

## Maturation

Aged in concrete tanks. No fining, light filtration before bottling.

**COLOR** : a beautiful depth, lively.

**NOSE** : fruit, stewed and tangy, slightly spicy in the finish.

**PALATE** : round and raisins in the mouth, gourmet gourmet finish for a wine of pleasure

## Pairings

Family kitchen of the market.



**An innovative style of Cotes de Bourg! Bright nose of red fruits and fresh mint. Fresh, moderately dry and elegant on the medium-bodied palate, this reminds me of a good Loire red. Lively acidity and a licorice note at the rather crisp finish. A cuvee of merlot and cabernet sauvignon named after the iron-rich gravel of the soil. From organically grown grapes. Filled in a Burgundy-shaped bottle. Drink or hold.**

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Vineyard in organic and biodynamic agriculture

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