

# CHATEAU DE LA GRAVE

*Famille Bassereau, vignerons*



A family history since 1910



Vineyard in organic and biodynamic agriculture



## THE VINEYARD

35 ha of vines on slopes

### Encépagement

28,00 ha for red wine production :

- 65% Merlot
- 15% Cabernet Sauvignon
- 20% Malbec

7 ha for white wine production:

- 50% Colombard
- 40% Sémillon
- 10 % Chenin blanc



# GRAINS FINS

**REGION : Bordeaux**

**AOP : Bourg - white**

**SOIL : fine clay and silt soil & red gravel**

**GRAPE VARIETIES : 50 % Semillon, 40 % Colombard**

**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!**

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# DOLIA

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**REGION :** Bordeaux

**AOP :** Bourg - white

**SOIL :** fine clayey-silt soil

**GRAPE VARIETIES :** 50 % Semillon, 50 % Colombard

**AGEING TIME :** 7 years

**CERTIFICATION :** organic wine (Ecocert)

## Vinification

Grapes are destemmed and pressed.

Put in jars after settling for the alcoholic fermentation.

Our jars come exclusively from the Goicoechea pottery in the Basque Country, known for its high quality craftsmanship.

## Maturation

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

**COLOR :** bright yellow

**NOSE :** very subtle and refined, fruity and floral (mix of white flowers)

**PALATE :** elegant and pure, persistent, long and silky finish. Strong minerality and beautiful freshness.

## Pairings

As an aperitif. Sushi, seafood platter and grilled fish.



**A singular blend of Semillon and Colombard, this is the little white pearl of the domain! "A lot of charm here, a pulpy mouth, a body full of life with just the right amount of fat. Very attractive fruity and fresh fragrances. A beautiful freshness that one would like to have at every appointment."**

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# NECTAR

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**REGION :** Bordeaux

**AOP : Bourg - Red**

**SOIL :** Fine clay and silt soil

**GRAPE VARIETIES :** 100 % Merlot

**AGEING TIME :** 15 years

**CERTIFICATION :** HVE3

## Vinification

Destemmed harvest, not crushed.

Fermentation in concrete tanks. Maceration more or less long according to the vintage, always with a controlled extraction without excess seeking both concentration and finesse. Entonnage at the end of the malolactic fermentation.

## Maturation

Long maturation of 18 months in 50 hl tuns. Light fining before bottling.

**COLOR :** intense garnet color.

**NOSE :** rich with notes of candied black fruits and spices.

**PALATE :** silky, velvety, enveloping. Surprising freshness. Great length and good ageing potential.

## To be served with

Magret de canard, Rack of lamb with herbs, roast doe or stewed wild boar.



**Produced from a selection of vines over 50 years old exposed on a clay-limestone and clay-silt hillside giving small yields. The dress is a beautiful deep color announcing her concentration. The aromas of candied black fruits are underlined by a well-balanced spicy oak. This is a deliciously tannic and powerful wine supported by a good acidity that releases some nervousness. The voluptuous mouth has a soft and velvet texture and a warm and full bodied structure. This wine offers a nice balance between fruity and woody flavours, between concentration and finesse, between wealth and elegance that a wine needs.**

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# CARACTERE

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**REGION :** Bordeaux

**AOP :** Bourg - Red

**SOIL :** Clay and limestone

**GRAPE VARIETIES :** 80 % Merlot, 20 % Cab. sauvignon

**AGEING TIME :** 10 years

**CERTIFICATION :** HVE3

## Vinification

Destemmed harvest, not crushed.

Fermentation in concrete tanks. Between two and three weeks of maceration with a controlled extraction to seek a fine and elegant tannic structure. Entonnage at the end of the malolactic fermentation.

## Maturation

In barrels of 2 and 3 wines during 12 months for a light and melted woody taste. Light fining before bottling.

**COLOR :** deep ruby

**NOSE :** frank, fruity, stewed and delicious, underlined by a lovely spicy texture. Discreet and melted woodiness.

**PALATE :** frank and tangy. A delicious and fleshy wine with chewiness. Good length. Beautiful ageing potential.

## Pairings

Entrecote or grilled duck breast, veal stew with spices



**A rich and bold 2020 Cotes de Bourg with plenty of savory depth and an excellent balance of fruit, fine tannins and discrete oak on the generous and well balanced palate. Lively acidity and plenty of licorice character at the long finish. Drink or hold. The emblematic wine of the domain, the history of the family. Made mostly from Merlot on a beautiful clay-limestone terroir on the slopes. The Cabernet Sauvignon brings a touch of spice and a nice freshness to the wine.**

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# CLASSIC

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**REGION :** Bordeaux

**AOP :** Bourg - Red

**SOIL :** fine clayey-silt soil

**GRAPE VARIETIES :** 80 % Merlot, 10 % Cabernet sauvignon, 10 % Malbec

**AGEING TIME :** 7 years

**CERTIFICATION :** HVE 3

## Vinification

Destemmed harvest, not crushed.

Fermentation in concrete tanks. Two weeks of maceration with a soft extraction to guarantee a good balance between fruit intensity and tannins.

## Maturation

9 months in concrete tanks. Light fining before bottling.

**COLOR :** deep ruby color.

**NOSE :** frank and straightforward, fruity and spicy on the finish.

**PALATE :** pleasant and pulpy. Nice structure with just the right amount of tannins... And personality. Its evolution is marked by a lot of finesse.

## Pairings

Roasted poultry or beef tartar.

*Traditional blending giving birth to a balanced and harmonious wine with a nice regular quality. It is a convivial wine, a sure value, at an affordable price.*

*A classic to have in your cellar.*



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# ROUGE TERRE

**REGION :** Bordeaux

**AOP :** Bourg - Red

**SOIL :** Clay and limestone soil

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

**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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# LES CHOSES

## ...Qu'on Aime

**REGION :** Bordeaux

**AOP :** Bourg - Red

**SOIL :** fine earth, sandy-silt and red gravel

**GRAPE VARIETIES :** 90 % Malbec, 10 % Merlot

**AGEING TIME :** 7 years

**CERTIFICATION :** Organic Wine (Ecocert)

### 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 ruby.

**NOSE :** fresh bouquet as expressive as greedy (blackcurrant, blueberry, wild blackberry), delicate woody notes.

**PALATE :** round and supple in the attack, full and velvety ending on a suave finish.

### Pairings

Rack of pork with herbs, turkey sauté with mushrooms and blue-veined cheeses.



**Made mainly from Malbec, the historic grape variety of our Appellation... A very personal expression of Malbec from a plot selection on a red gravel terroir. The filtering qualities of the soil and the small yields of the plot reveal a velvety wine with an intense fruitiness and an atypical profile... A real invitation to travel.**

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# LES CHOSES

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*...A l'Envers*

**REGION :** Bordeaux

**AOP :** Bourg - Red

**SOIL :** fine clay and sandy soil

**GRAPE VARIETIES :** 80 % Cabernet sauvignon, 20 % Merlot

**AGEING TIME :** 10 years

**CERTIFICATION :** Organic Wine (Ecocert)

## 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.**

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# LES CHOSES

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**REGION :** Bordeaux

**AOP :** Bourg - Red

**SOIL :** fine clay and gravel soil

**GRAPE VARIETIES :** 100 % Merlot

**AGEING TIME :** 7 years

**CERTIFICATION :** In conversion to organic agriculture

*...Autrement*

## **Vinification**

Grapes are destemmed and not crushed.

Vinification in concrete tanks following an original technique by infusion: three weeks of maceration with a soft extraction without pumping over to guarantee a good balance between fruit intensity and tannins.

## **Maturation**

Aged in concrete tanks for 12 months. Light fining before bottling.

**COLOR :** intense ruby color.

**NOSE :** fresh and very expressive on crushed red fruits.

**PALATE :** round and greedy, soft material perfectly coated, liquorice notes, good length.

## **Pairings**

Grilled flank steak, beef bourguignon, or pork sauté with mustard cream. Cheeses.



**A Full redcurrant fruit is married to crisp acidity and restrained tannins to give a beautiful whole. Plenty of licorice and sandalwood at the harmonious finish. A pure merlot. Sustainable. Drink or hold.**

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# LES CHOSSES

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*...Sans S*

**REGION :** Bordeaux

**AOP :** Bourg - Red

**SOIL :** sandy-silty soil & clay-gravel

**VARIETIES :** 50 % Malbec, 50 % Merlot

**AGEING TIME :** 3 years

**CERTIFICATION :** In conversion to organic agriculture

## Vinification

Destemmed and not crushed.

No added sulfites in concrete tanks. Between two weeks of maceration. Malolactic fermentation without aeration to keep the CO<sub>2</sub> 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.**

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# LES CHOSES

... *En Rose*

**REGION :** Bordeaux

**VSIG :** VDF - rosé

**SOIL :** Fine clay-silt soil

**GRAPE VARIETIES :** 100 % Cabernet sauvignon

**AGEING TIME :** 3 years

**CERTIFICATION :** organic wine

## Vinification

Destemmed harvest. Pressed rosé. 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 :** pale salmon color.

**NOSE :** subtle with notes of wild strawberries, spices and pepper.

**PALATE :** fleshy and airy, persistent finish with a hint of vanilla. Surprising roundness and great finesse.

## To be served with

Spicy exotic cuisine, or sweet and sour flavors (rabbit with prunes, quail with grapes). Calamari a la plancha.



**This is our renamed Hommage rosé cuvée. Made from a plot selection of 100% Cabernet Sauvignon. Proof that rosé can be a great gastronomic wine combining the aromatic complexity of a great white wine, the length in the mouth of a red wine and the finesse of a rosé.**

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# VILLA IDA

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## RED

**REGION** : Bordeaux

**AOP** : Bourg - Red

**SOIL** : fine clay and gravel

**GRAPE VARIETIES** : 100 % Merlot

**AGEING LIFE** : 10 years

**CERTIFICATION** : organic wine (Ecocert)

### Vinification

Destemmed and not crushed harvest.

Fermentation without added sulfur in concrete tanks.

Two weeks of maceration with controlled extractions to preserve the crispness of the fruit.

### Maturation

Aged in jars for 14 months. Our jars come exclusively from the Goicoechea pottery in the Basque Country, known for its high quality craftsmanship.

No fining, light filtration before bottling.

**COLOR** : Garnet, bright and lively.

**NOSE** : Expressive and aromatic, with notes of black fruits, spices and licorice on the finish.

**PALATE** : delicate, balanced and greedy, combining depth and freshness, with melted tannins.

### Pairings

Osso buco of veal, half-cooked red tuna



**Red wine vinified in a jar in order to preserve the purity of the wine and its fruit. The slow and regular aeration of the wine through the pores of the jar offers us beautiful notes of red and black fruits, without artifice and a rounder wine with more volume.**

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# VILLA IDA

## WHITE

**REGION** : Bordeaux

**AOP** : Bourg - white

**SOIL** : fine clayey-silt soil

**GRAPE VARIETIES** : 60 % Colombard, 40 % Chenin

**AGEING TIME** : 5 years

**CERTIFICATION** : organic wine (Ecocert)

### Vinification

Grapes are destemmed and pressed.

Put in jars after settling for the alcoholic fermentation.

### Maturation

Aged in jars for 6 months on fine lees with stirring. Our jars come exclusively from the Goicoechea pottery in the Basque Country, known for its high quality craftsmanship. Light fining before bottling.

**COLOR** : brilliant yellow

**NOSE** : Fine and refined with aromas of exotic fruits, citrus fruits and white flowers.

**PALATE** : fresh and fruity marked by a beautiful minerality. Long and complex finish. Nice balance.

### Pairings

As an aperitif. Sushi, scallop puff pastry, fish with white butter, goat cheese



**An original, expressive blend of great finesse, with present but subtle and delicate acidity. Chenin and Colombard (from a cross between a Gouais Blanc and a Chenin Blanc) produce lively and very aromatic wines. They are best drunk young with aromas of exotic fruits and citrus or mature with sweeter notes, such as yellow peach and acacia flower.**

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# VILLA IDA

## ROSE

**REGION :** Bordeaux

**VSIG :** VDF - rosé

**SOIL :** fine clay and gravel soil

**GRAPE VARIETIES :** 100 % Cabernet Sauvignon

**AGEING TIME :** 3 years

**CERTIFICATION :** organic wine (Ecocert)

### Vinification

Destemmed harvest, direct pressing.

Put in jars after settling for the alcoholic fermentation.

### Maturation

Aged in jars for 6 months on fine lees with stirring. Our jars come exclusively from the Goicoechea pottery in the Basque Country, known for its high quality craftsmanship. Light fining before bottling.

**COLOR :** pale salmon color.

**NOSE :** very fine with notes of fresh fruit: peaches, nectarines, ...

**PALATE :** nice balance, fresh and persistent aromatic finish, silky and long.

### To be served with

As an aperitif. Sushi, fish carpaccio, shrimp risotto.



**Our rosé of the beautiful days, a guilty pleasure!**

**A beautiful aromatic complexity, greediness and a lot of finesse. The attack is light, the wine delicate and airy to accompany you without heaviness or bitterness.**

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# VILLA IDA

## ORANGE

**REGION** : Bordeaux

**VSIG : VDF** - Maceration white wine

**SOIL** : silty clay & gravel

**GRAPE VARIETIES** : 100 % Colombard

**AGEING TIME** : 7 years

**CERTIFICATION** : organic wine (Ecocert)

### Vinification

Manual harvesting.

Alcoholic fermentation without added sulfur whole berries in jar. Maceration for 1 month.

### Maturation

Aged in jars for 9 months on fine lees with stirring. Our jars come exclusively from the Goicoechea pottery in the Basque Country, known for its high quality craftsmanship. Light fining before bottling.

**COLOR** : orange yellow.

**NOSE** : intense with notes of citrus and dried fruits. Sweet note of caramel in the finish.

**PALATE** : ample and tense. The finish is surprisingly slightly tannic with a very fine and saline texture.

### To be served with

Poultry, chicken with morels or cream, fish carpaccio, shrimp risotto.



**Orange wine, the unusual, off the beaten track, it is a singular expression of our Colombard grape variety! A white wine of maceration, resulting from ancestral techniques. The result is surprising, mixing the freshness of white wines with the roundness and tannicity of red wines, with a lot of complexity and finesse.**

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# LES CHOSSES

**REGION :** Bordeaux

**VSIG :** Pet Nat

**COLOR :** White or Pink

**AGEING TIME :** 2 years

**CERTIFICATION :** organic wine (Ecocert)

*... Qui pétillent*

The “Pet Nat” is a naturally sparkling wine. CO<sub>2</sub>, or carbon dioxide, is present in the bottle without any additives or inputs. Carbon dioxide is naturally produced by the yeast when it consumes the sugar present in the grape must. The wine is bottled during this fermentation phase to retain the CO<sub>2</sub> in the bottle until the end of the fermentation process. These are natural wines.

## Vinification

Destemmed and pressed harvest.

Fermentation with indigenous yeast and no added sulfur.

An ancestral method of bottling wine that is only partially fermented.

While the first and only fermentation continues in the bottle, the resulting carbon dioxide is trapped.

After a rest period of a few months, the gas is absorbed into the bottled wine in the form of bubbles.

Born from a natural effervescence, this sparkling wine is without sulfites, unfiltered and slightly cloudy. Its foam is light and the fruit aromas intense. Served chilled, it will be perfect as an aperitif or after the meal, to end the evening well....



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# BULLES DE CAMPAGNE

**REGION :** Bordeaux

**VSIG :** Sparkling wine - Traditional Method

**COLOR :** White

**GRAPE VARIETIES :** Sémillon - Colombard

**DOSAGE :** Brut Nature

**The traditional method is a method of making sparkling wines that involves a secondary fermentation of a still wine in bottles after adding a liqueur de tirage. The traditional method of making sparkling wine is identical to the champenoise method for making champagne.**

## **Stages of sparkling winemaking using the traditional method:**

The grapes are vinified at the estate in vats. The resulting wines are called still base wines (non-sparkling).

Sparkling wines are made in the REMY BREQUE cellars using our still wines. A tirage liqueur (a solution of cane sugar and yeast) is added to the cuvée before bottling, and the bottles are then aged on slats for at least 9 months. The secondary fermentation takes place in the bottle. Under the action of the yeast, the sugar from the tirage liqueur is transformed into alcohol, producing carbon dioxide, which dissolves in the wine and produces the foam and bubbles: this is called prise de mousse.

During this time, the yeasts transform, releasing aromas and leaving a deposit. Periodic riddling of the bottles removes the sediment from the neck of the bottle.

The final step is disgorging, which involves removing the yeast deposit that has accumulated under the cork. Then, a liqueur d'expédition (a mixture of aged wine and cane sugar) is added to fill the removed sediment: this is the dosage. Depending on the percentage of sugar contained in the liqueur d'expédition, the resulting sparkling wine will be brut, demi-sec, or doux. In the case of "Brut Nature," no liqueur d'expédition is added.



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# BULLES DE CAMPAGNE

**REGION :** Bordeaux

**VSIG : Sparkling wine-** Traditional Method

**COLOR :** Rosé

**GRAPE VARIETIES :** Cabernet Sauvignon

**DOSAGE :** Brut Nature

**The traditional method is a method of making sparkling wines that involves a secondary fermentation of a still wine in bottles after adding a liqueur de tirage. The traditional method of making sparkling wine is identical to the champenoise method for making champagne.**

**Stages of sparkling winemaking using the traditional method:**

The grapes are vinified at the estate in vats. The resulting wines are called still base wines (non-sparkling).

Sparkling wines are made in the REMY BREQUE cellars using our still wines. A tirage liqueur (a solution of cane sugar and yeast) is added to the cuvée before bottling, and the bottles are then aged on slats for at least 9 months. The secondary fermentation takes place in the bottle. Under the action of the yeast, the sugar from the tirage liqueur is transformed into alcohol, producing carbon dioxide, which dissolves in the wine and produces the foam and bubbles: this is called prise de mousse.

During this time, the yeasts transform, releasing aromas and leaving a deposit. Periodic riddling of the bottles removes the sediment from the neck of the bottle.

The final step is disgorging, which involves removing the yeast deposit that has accumulated under the cork. Then, a liqueur d'expédition (a mixture of aged wine and cane sugar) is added to fill the removed sediment: this is the dosage. Depending on the percentage of sugar contained in the liqueur d'expédition, the resulting sparkling wine will be brut, demi-sec, or doux. In the case of "Brut Nature," no liqueur d'expédition is added.



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