



CHATEAU DE LA GRAVE

CARACTERE

VINTAGE : 2020

AOP : Bourg - Red

REGION : Bordeaux

SOIL : Clay and limestone

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

ALCOHOL : 14%

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.

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