



CHATEAU DE LA GRAVE

CLASSIC

VINTAGE : 2020

AOP : Bourg - Red

REGION : Bordeaux

SOIL : fine clayey-silt soil

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

ALCOHOL : 14%

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.



Vineyard in organic and biodynamic agriculture

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