

COTES DE BOURG



CHATEAU DE LA GRAVE
CARACTERE



The red wine of the château, the family history ...
Elegant and expressive, complex and generous !

Vintage : 2018

Grapes : Merlot 80% - Cabernet Sauvignon 20%

Terroir: Limestone & clay, gravels & clay Soils. Vines on slopes.

Viticulture: Certifié HVE3. In Conversion in organic Agriculture.

Vinification: Maceration at cold temperature before starting the alcoholic fermentation. Maceration between 2 and 3 weeks with pumping over work.

Ageing: 12 months in oak Bordeaux barrels

Annual production: 80 000 bottles

Keeping : 10 - 12 years

Awards : 2** Guide Hachette 2021 – Silver medal (Citadelle du vin 2020)

Tasting notes : « Served magnificently by a millimeter woody note, the aromas of blueberry and blackcurrant perceived on the nose progress into a rich and velvety palate, supported by velvety tannins and a beautiful roasted oak. With a beautiful length, the finish leaves the pleasant memory of a very harmonious and devilishly greedy wine » Hachette Guide 2021

Pairings : Traditional charcuterie or game terrine, grilled entrecote, rack of lamb with herbs or stewed veal with spices, mature cheeses.

Service temperature : 18°C

The history of the domain begins at the XVI^e century. Since 1910, each generation of the family has always worked to improve the quality of its wines and make them today a reference in our wine area and a great value for our customers. All of our wines have an history... They are popular, authentic and modern wines.

Our work is based on agricultural practices which respect Nature in order to maintain a nurturing and protective environment.

We are engaged in the conversion of our vineyard in Organic Agriculture. This this thoughtful decision prolongs our HVE3 certification and is definitely the way forward for our terroir.

"Producing better and respecting natural balances is our pride. » Lou, Philippe & Valérie Bassereau