

COTES DE BOURG



CHATEAU DE LA GRAVE



Our classic red wine « without any complex », accessible, friendly and popular.

Grapes : Merlot 80% - Cabernet Sauvignon 10% - Malbec 10%

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: mixed concrete tank and barrels (12 months)

Annual production: 40 000 bottles

Keeping: 6 - 8 years

Tasting notes : On the nose, intense notes of very ripe and delicately woody red fruits and black berries (blackcurrant). The soft mouth, fleshy and fruity one rather plays in the register of finesse than power carried by soft and delicate tannins. It is an easy drinking wine with affordable price that you can enjoy simple, accessible from his youth. Its evolution is marked by a lot of finesse.

Pairings: As an aperitif or with a meal or a simple fine cuisine. Country salad or warm goat cheese, beef tartare, grilled red meats, roasted poultry, baked fish, blue cheese.

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