

COTES DE BOURG



CHATEAU DE LA GRAVE
DOLIA



DOLIA is the name given by the Romans in terracotta jars for storing wine which today produce a singular and rare white wine full of subtlety and finesse.

Grapes : Sémillon 50% - Colombard 50%

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

Viticulture: Certifié HVE3. In Conversion in organic Agriculture.

Vinification: Alcoholic fermentation in jars on the lies.

Ageing: 6 monthes in jars with « batonnage ».

Annual Production : 1500 bottles

Keeping: 4 - 5 years

Tasting notes : Unusual wine, unique duo in Bordeaux - Sémillon and Colombard - fermented and aged in jars. The color is slightly deep yellow. The nose is subtle and refined, mixing a scent of white flowers, spices and pepper, ending with notes of fresh nuts, slightly lemony. We feel the purity of the varietal aromas thus enhanced and the minerality of the terroir. On the palate, the finish is long, very smooth with aromas of pink grapefruit. It is a well-balanced wine full of finesse and elegance. A wine that we never tire of!

Pairings : As an aperitif and on shellfish food, stuffed clams or clams spaghetti, seafood casserole and gratin.

Service température : 8°C -10°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