

COTES DE BOURG



CHATEAU DE LA GRAVE GRAINS FINS



The white wine of the Château... Original and atypic blend of Semillon and Colombard vinified and aged in barrels on the lies. Unique at Bordeaux !

Vintage : 2019 – Silver Medal (Concours de Bordeaux 2020)

Grapes : Semillon 60% - Colombard 40%

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

Viticulture: Certifié HVE3. In Conversion in organic Agriculture.

Vinification: Alcoholic fermentation in barrels on the lies.

Ageing: 6 months in oak barrels with « batonnage ».

Annual Production : 30 000 bottles

Keeping: 4 - 5 years

Tasting note: Stained straw yellow color. On the nose, fine and subtle aromas, a complex blend of lemony citrus, exotic fruits and white acacia flowers with well-melted spicy and woody notes. We find the fruits, even more expressive and the light woody notes on a full, round, very fat and long palate, well stimulated by a fine freshness.

Pairings : Sushi, smoked salmon, tuna or salmon tartare, cooked scallops, grilled or grilled prawns, sole meunière, grilled veal chop with mushrooms, porcini ravioli or recipes based on cooked cheeses (Raclette, tartiflette, Savoyard fondue, soufflé), goat 's and sheep's cheese.

Temperature of service : 8° - 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