

CHATEAU DE LA GRAVE

Les Choyes à l'ensery



Le Goût des Choyes



« *Le Goût des Choyes* » is a collection of anecdotes around wine. It's an adventure that allows us to explore new tastes, new techniques and methods of work or, conversely, to recover ancestral savoir-faire.

« *Les Choyes à l'ensery* », this is the "opposite" of the wines of the château ... A different look and taste of Cabernet Sauvignon grapes !

Vintage : 2018

Grapes : Cabernet Sauvignon 80% - Merlot 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 barrels

Annual production : 3000 bottles

Keeping : 12 years

Notes de dégustation : The dress features a deep garnet color with purple hues. All in finesse, the wine is distinguished by its aromas of ripe fruits and violets mixed with spices and pepper. It develops a superb palate, full and voluminous, carried by a silky tannic structure. It is a deep wine with a persistent and tasty finish.

Temperature of service : 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 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