

CHATEAU DE LA GRAVE

*Les Choyez qu'on aime*



*Le Goût des Choyez*



« *Le Goût des Choyez* » 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 Choyez qu'on aime* », it is the expression of Malbec grapes through our terroir ... A gourmet wine and fun!

**Vintage :** 2018

**Grapes :** Malbec 90% - Merlot 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 :** 12 months in oak barrels

**Annual production :** 3000 bottles

**Keeping :** 8 years

**Notes de dégustation :** Adorned with a beautiful deep ruby color, this wine offers us a fresh bouquet as expressive as greedy (blackcurrant, blueberry, blackberry, delicate wood). The palate is round and soft on the attack, full and velvety ending on slightly acid notes. A beautiful expression of modern Malbec.

Temperature of service : 18°C

The history of the domain begins at the XVI<sup>e</sup> 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