

COTES DE BOURG



CHATEAU DE LA GRAVE
NECTAR



Created in 1995, it is the expression of the traditional Merlot in Bordeaux aged in wooden casks... Fullbody and racy wine.

Grapes : Merlot 100% - Old vines (+ 50 years)

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: 18 months in wooden casks of 50hl

Annual production: 20 000 bottles

Keeping: 15 years and more

Tasting notes : The dress is a beautiful deep color announcing her concentration. The aromas of candied black fruits are underlined by a well-balanced spicy oak. This is a deliciously tannic and powerful wine supported by a good acidity that releases some nervousness. The voluptuous mouth has a soft and velvet texture and a warm and full bodied structure. This wine offers a nice balance between fruity and woody flavours, between concentration and finesse, between wealth and elegance that a wine needs.

Pairings : Grilled entrecote or prime rib, duck breast seasoned with pepper sauce, roast doe or simmered wild boar stew, matured cheeses.

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 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