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# H O M M A G E

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**VINTAGE** : 2023

**AOP** : VDF - rosé

**REGION** : Bordeaux

**SOIL** : Fine clay-silt soil

**GRAPE VARIETIES** : 100 % Cabernet sauvignon

**ALCOHOL** : 12,5 %

**AGEING TIME** : 5 years

**CERTIFICATION** : organic wine



## CHATEAU DE LA GRAVE



*Made from a plot selection of 100% Cabernet Sauvignon. Created by Robert Bassereau 40 years ago, the first vintage was created by Philippe in 2001. Proof that rosé can be a great gastronomic wine combining the aromatic complexity of a great white wine, the length in the mouth of a red wine and the finesse of a rosé.*

### Vinification

Destemmed harvest. Pressed rosé. Entonnage after settling for alcoholic fermentation in barrels.

### Maturation

Aged in barrels for 6 months on fine lees with stirring. Light fining before bottling.

**COLOR** : pale salmon color.

**NOSE** : subtle with notes of wild strawberries, spices and pepper.

**PALATE** : fleshy and airy, persistent finish with a hint of vanilla. Surprising roundness and great finesse.

### To be served with

Spicy exotic cuisine, or sweet and sour flavors (rabbit with prunes, quail with grapes). Calamari a la plancha.

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**Vineyard in organic and biodynamic agriculture**

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