

Château de la Grave CARACTERE

VINTAGE : 2020

AOP : Bourg - Red

REGION : Bordeaux

SOIL : Clay and limestone

GRAPE VARIETIES : 80 %

Merlot, 20 % Cab. sauvignon

ALCOHOL : 14%

AGEING TIME : 10 years

CERTIFICATION : Wine in
conversion to AB

VINIFICATION :

Destemmed harvest, not crushed.

Fermentation in concrete tanks.

Between two and three weeks of
maceration with a controlled
extraction to seek a fine and
elegant tannic structure.

Entonnage at the end of the
malolactic fermentation.

MATURATION :

In barrels of 2 and 3 wines
during 12 months for a light and
melted woody taste. Light fining
before bottling

COLOR : deep ruby

NOSE : frank, fruity, stewed and
delicious, underlined by a lovely
spicy texture. Discreet and
melted woodiness.

PALATE : frank and tangy. A
delicious and fleshy wine with
chewiness. Good length.
Beautiful ageing potential.

Pairings

Entrecote or grilled duck breast, veal
stew with spices

A rich and bold 2020 Cotes de
Bourg with plenty of savory depth
and an excellent balance of fruit,
fine tannins and discrete oak on the
generous and well balanced palate.

Lively acidity and plenty
of licorice character at the long
finish. Drink or hold. The emblematic
wine of the domain, the history of
the family. Made mostly from Merlot
on a beautiful clay-limestone terroir
on the slopes. The Cabernet
Sauvignon brings a touch of spice
and a nice freshness to the wine.



Vineyard in organic and biodynamic agriculture
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