

Château de la Grave CLASSIQUE

VINTAGE : 2020
AOP : Bourg - Red
REGION : Bordeaux
SOIL : fine clayey-silt soil
GRAPE VARIETIES : 80 %
Merlot, 10 % Cabernet
sauvignon, 10 % Malbec
ALCOHOL : 14%
AGEING TIME : 7 years
CERTIFICATION : Wine in
conversion to AB

VINIFICATION :
Destemmed harvest, not crushed.
Fermentation in concrete tanks.
Two weeks of maceration with a
soft extraction to guarantee a
good balance between fruit
intensity and tannins.

MATURATION :
9 months in concrete tanks. Light
fining before bottling



COLOR : deep ruby color.
NOSE : frank and
straightforward, fruity and spicy
on the finish.
PALATE : pleasant and pulpy.
Nice structure with just the right
amount of tannins... And
personality. Its evolution is
marked by a lot of finesse.

Pairings
Roasted poultry or beef tartar.
Traditional blending giving birth
to a balanced and harmonious
wine with a nice regular quality.
It is a convivial wine, a sure
value, at an affordable price.
A classic to have in your cella



Vineyard in organic and biodynamic agriculture
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