

Château de la Grave DOLIA

VINTAGE : 2025

AOP : Bourg - white

REGION : Bordeaux

SOIL : fine clayey-silt soil

GRAPE VARIETIES : 50 %

Semillon, 50 % Colombard

ALCOHOL : 13 %

AGEING TIME : 7 years

CERTIFICATION : organic wine
(Ecocert)

VINIFICATION :

Grapes are destemmed and pressed.

Put in jars after settling for the alcoholic fermentation.

Our jars come exclusively from the Goicoechea pottery in the Basque Country, known for its high quality craftsmanship.

MATURATION :

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



COLOR : Yellow with silvery highlights

NOSE : Expressive with a blend of white-fleshed fruit, citrus, and exotic fruit notes.

PALATE : An attack with a pleasant richness that coats the tongue. A lovely presence balanced by a pleasant acidity. Lovely aromatic persistence.

Pairings

As an aperitif. Sushi, seafood platter and grilled fish.

A singular blend of Semillon and Colombard, this is the little white pearl of the domain! "A lot of charm here, a pulpy mouth, a body full of life with just the right amount of fat. Very attractive fruity and fresh fragrances. A beautiful freshness that one would like to have at every appointment."



Vineyard in organic and biodynamic agriculture
SC BASSEREAU - Lieu-dit LA GRAVE, 33710 BOURG - FRANCE
TEL + 33 (0)5 57 68 41 49
info@chateaudelagrave.com - www.chateaudelagrave.com