

Château de la Grave GRAINS FINS

VINTAGE : 2025

AOP : Bourg - white

REGION : Bordeaux

SOIL : fine clay and silt soil &
red gravel

GRAPE VARIETIES : 60 %

Semillon, 40 % Colombard

ALCOHOL : 13 %

AGEING TIME : 7 years

CERTIFICATION : Organic
wine (Ecocert)

VINIFICATION :

Destemmed and pressed grapes.

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 : Straw yellow, brilliant
with golden highlights

NOSE : Beautiful aromatic
intensity dominated by white
fruits (peach, apricot) and floral
notes. Underlined by brioche
notes, lightly toasted.

PALATE : Well-balanced:
Full-bodied, lively attack, rich
texture. Lingering finish.

Parings

Scallops or octopus a la plancha,
smoked salmon or carpaccio, prawn
risotto, porcini ravioli. Veal stew.

Refined cheeses

Made up of an unique Bordeaux
blend of Sémillon and
Colombard, a Côtes de Bourg
white remarkable for its purity
and balance. Fat and fleshy,
carried by a reasoned vinification
in oak barrels, the wine is without
heaviness or varietal aroma.

Smooth, with a fine length and
tonic, a charming wine, with great
character!



Vineyard in organic and biodynamic agriculture
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