

Château de la Grave LES CHOSES A L'ENVERS

VINTAGE : 2023

AOP : Bourg - Red

REGION : Bordeaux

SOIL : fine clay and sandy soil

GRAPE VARIETIES : 80 %

Cabernet sauvignon, 20 % Merlot

ALCOHOL : 14 %

AGEING TIME : 10 years

CERTIFICATION : organic wine
(ECOCERT)

VINIFICATION :

Grapes destemmed, not crushed.

Alcoholic fermentation in
concrete tanks. Between two and
three weeks of maceration.

Malolactic fermentation in
barrels.

MATURATION :

Aged in barrels for 12 months.

Light fining before bottling.



COLOR : deep bordeaux red.

NOSE : expressive, with notes of
stewed forest fruits. Spicy notes,
slightly liquorice-like.

PALATE : full and frank, with a
soft, well-rounded texture and a
nice length.

Pairings

Entrecote or rib of beef grilled,
duck breast with honey-orange
sauce. Cheese : old gouda
cheese.

A blend of mainly Cabernet
Sauvignon, typical of the left
bank of Bordeaux. The joyful
"contre-pied" of the wines of the
domain and the spicy aromatic
revelation of the Cabernet
Sauvignon planted on a
sandy-clay croup. It is a racy and
deep wine with a generous finish
and elegant tannins.



Vineyard in organic and biodynamic agriculture
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