

Château de la Grave LES CHOSES AUTREMENT

VINTAGE : 2021

AOP : Bourg - Red

REGION : Bordeaux

SOIL : fine clay and gravel soil

GRAPE VARIETIES : 100 %

Merlot

ALCOHOL : 14 %

AGEING TIME : 7 years

CERTIFICATION : HVE3

VINIFICATION :

Grapes are destemmed and not crushed. Vinification in concrete tanks following an original technique by infusion: three weeks of maceration with a soft extraction without pumping over to guarantee a good balance between fruit intensity and tannins.

MATURATION :

Aged in concrete tanks for 12 months. Light fining before bottling.

COLOR : intense ruby color.

NOSE : fresh and very expressive on crushed red fruits.

PALATE : round and greedy, soft material perfectly coated, licorice notes, good length.

Pairings

Grilled flank steak, beef bourguignon, or pork sauté with mustard cream. Cheeses. A Full redcurrant fruit is married to crisp acidity and restrained tannins to give a beautiful whole. Plenty of licorice and sandalwood at the harmonious finish. A pure merlot. Sustainable. Drink or hold.



Vineyard in organic and biodynamic agriculture
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