

Château de la Grave

LES CHOSES EN ROSE

VINTAGE : 2025
AOP : VDF - rosé
REGION : Bordeaux
SOIL : Fine clay-silt soil
GRAPE VARIETIES : 100 %
Cabernet sauvignon
ALCOHOL : 12,5 %
AGEING TIME : 5 years
CERTIFICATION : organic wine

VINIFICATION :
Destemmed harvest. Pressed
rosé. 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 : pale salmon color.
NOSE : subtle with notes of wild
strawberries, spices and pepper.

PALATE : fleshy and airy,
persistent finish with a hint of
vanilla. Surprising roundness and
great finesse.

Pairings
Spicy exotic cuisine, or sweet and
sour flavors (rabbit with prunes,
quail with grapes). Calamari a la
plancha.

This is our renamed Hommage
rosé cuvée. Made from a plot
selection of 100% Cabernet
Sauvignon. Proof that rosé can be
a great gastronomic wine
combining the aromatic
complexity of a great white wine,
the length in the mouth of a red
wine and the finesse of a rosé.



Vineyard in organic and biodynamic agriculture
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