

Château de la Grave

LES CHOSES QU'ON AIME

VINTAGE : 2023

AOP : Bourg - Red

REGION : Bordeaux

SOIL : fine earth, sandy-silt and red gravel

GRAPE VARIETIES : 90 %

Malbec, 10 % Merlot

ALCOHOL : 13 %

AGEING TIME : 7 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 : intense ruby.

NOSE : fresh bouquet as expressive as greedy (blackcurrant, blueberry, wild blackberry), delicate woody notes.

PALATE : round and supple in the attack, full and velvety ending on a suave finish.

Pairings

Crack of pork with herbs, turkey sauté with mushrooms and blue-veined cheeses.

Made mainly from Malbec, the historic grape variety of our Appellation... A very personal expression of Malbec from a plot selection on a red gravel terroir. The filtering qualities of the soil and the small yields of the plot reveal a velvety wine with an intense fruitiness and an atypical profile... A real invitation to travel.



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