

Château de la Grave

LES CHOSES SANS S

VINTAGE : 2021

AOP : Bourg - Red

REGION : Bordeaux

SOIL : sandy-silty soil &
clay-gravel

VARIETIES : 50 % Malbec, 50
% Merlot

ALCOHOL : 12,5 %

AGEING TIME : 3 years

CERTIFICATION : HVE3

VINIFICATION :

Destemmed and not crushed.

No added sulfites in concrete
tanks. Between two weeks of
maceration. Malolactic
fermentation without aeration to
keep the CO₂ in the wine for its
conservation.

MATURATION :

Aged in concrete tanks and
bottled in spring 2022. Light
fining before bottling.



COLOR : intense ruby.

NOSE : frank and fruity (black
cherry, fresh blackcurrant),
mentholated notes.

PALATE : crisp, greedy and
accessible, offering immediate
pleasure.

Pairings

To be served slightly fresh (16 °).
Barbecue, Italian cuisine, tapas.

A 100% natural approach to
winemaking with no added
sulfites, indigenous yeasts, no
barrels... A surprisingly ripe and
powerful wine for the 2021
vintage with stacks of blueberry
fruit wrapped around ample fine
tannins. Bold, moderately dry
finish with stacks of fruit. A
cuvée of 50% malbec and 50%
merlot matured without any oak.
No sulfites added. Drink or hold.



Vineyard in organic and biodynamic agriculture
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