

Château de la Grave NECTAR

VINTAGE : 2019

AOP : Bourg - Red

REGION : Bordeaux

SOIL : Fine clay and silt soil

GRAPE VARIETIES : 100 %

Merlot

ALCOHOL : 14%

AGEING TIME : 10 years

CERTIFICATION : Wine in
conversion to AB

VINIFICATION :

Destemmed harvest, not crushed.

Fermentation in concrete tanks.

Maceration more or less long
according to the vintage, always
with a controlled extraction
without excess seeking both
concentration and finesse.

Entonnage at the end of the
malolactic fermentation.

MATURATION :

Long maturation of 18 months in
50 hl tuns. Light fining before
bottling

COLOR : intense garnet color.

NOSE : rich with notes of
candied black fruits and spices.

PALATE : silky, velvety,
enveloping. Surprising freshness.

Great length and good ageing
potential

Pairings

Magret de canard, Rack of lamb
with herbs, roast doe or stewed
wild boar.

Produced from a selection of vines
over 50 years old exposed on a
clay-limestone and clay-silt hillside
giving small yields. The dress is a
beautiful deep color announcing her
concentration. The aromas of
candied black fruits are underlined
by a well-balanced spicy oak. This
is a deliciously tannic and powerful
wine supported by a good acidity
that releases some nervousness.
The voluptuous mouth has a soft
and velvet texture and a warm and
full bodied structure.



Vineyard in organic and biodynamic agriculture
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