

Château de la Grave ROUGE TERRE

VINTAGE : 2022
AOP : Bourg - Red
REGION : Bordeaux
SOIL : Clay and limestone soil
VARIETIES : 90 % Merlot, 10 %
Cabernet sauvignon
ALCOHOL : 13,5 %
AGEING PERIOD : 5 years
CERTIFICATION : Organic
Wine (Ecocert)

VINIFICATION :
Destemmed and not crushed
harvest.
Fermentation without added
sulfur, in concrete tanks. Eight
days of maceration with
controlled extractions to preserve
the crispness of the fruit.

MATURATION :
Aged in concrete tanks. No
fining, light filtration before
bottling



COLOR : a beautiful depth,
lively.
NOSE : fruit, stewed and tangy,
slightly spicy in the finish.
PALATE : round and raisins in
the mouth, gourmet gourmet
finish for a wine of pleasure.

Pairings
Family kitchen of the market.

An innovative style of Cotes de
Bourg! Bright nose of red fruits
and fresh mint. Fresh,
moderately dry and elegant on
the medium-bodied palate, this
reminds me of a good Loire red.
Lively acidity and a licorice note
at the rather crisp finish. A cuvee
of merlot and cabernet sauvignon
named after the iron-rich gravel
of the soil. From organically
grown grapes. Filled in a
Burgundy-shaped bottle. Drink
or hold



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