

Château de la Grave VILLA IDA

VINTAGE : 2025
AOP : VIN DE FRANCE - White
REGION : Bordeaux
SOIL : fine clayey-silt soil
GRAPE VARIETIES : 70 %
Chenin, 30 % Colombard
ALCOHOL : 13 %
AGEING TIME : 7 years
CERTIFICATION : organic wine
(Ecocert)

VINIFICATION :
Grapes are destemmed and
pressed. Put in jars after settling
for the alcoholic fermentation.

MATURATION :
Aged in jars for 6 months on fine
lees with stirring. Our jars come
exclusively from the Goicoechea
pottery in the Basque Country,
known for its high quality
craftsmanship. Light fining
before bottling.



COLOR : A fairly deep yellow
with golden highlights.
NOSE : Open and expressive
with notes of quince paste,
apricot, linden blossom, and
honey.

PALATE : Fresh with a lovely
vibrancy. A mouthwatering finish.

Pairings

As an aperitif. Sushi, scallop puff
pastry, fish with white butter, goat
cheese

An original, expressive blend of
great finesse, with present but
subtle and delicate acidity.
Chenin and Colombard (from a
cross between a Gouais Blanc
and a Chenin Blanc) produce
lively and very aromatic wines.
They are best drunk young with
aromas of exotic fruits and citrus
or mature with sweeter notes,
such as yellow peach and acacia
flower.



Vineyard in organic and biodynamic agriculture
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