

Château de la Grave VILLA IDA

VINTAGE : 2025

AOP : VDF - rosé

REGION : Bordeaux

SOIL : fine clay and gravel soil

GRAPE VARIETIES : 100 %

Cabernet Sauvignon

ALCOHOL : 12.50 %

AGEING TIME : 3 years

CERTIFICATION : organic wine
(Ecocert)

VINIFICATION :

Destemmed harvest, direct
pressing. 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 : pale salmon color.

NOSE : very fine with notes of
fresh fruit: peaches, nectarines ...

PALATE : nice balance, fresh
and persistent aromatic finish,
silky and long

Pairings

As an aperitif. Sushi, fish
carpaccio, shrimp risotto.

Our rosé of the beautiful days, a
guilty pleasure!

A beautiful aromatic complexity,
greediness and a lot of finesse.

The attack is light, the wine
delicate and airy to accompany
you without heaviness or
bitterness



Vineyard in organic and biodynamic agriculture
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