

Château de la Grave VILLA IDA

VINTAGE : 2022

AOP : Bourg - Red

REGION : Bordeaux

SOIL : fine clay and gravel

GRAPE VARIETIES : 100 % Merlot

ALCOHOL : 13 %

AGEING LIFE : 10 years

CERTIFICATION : organic wine
(Ecocert)

VINIFICATION :

Destemmed and not crushed harvest. Fermentation without added sulfur in concrete tanks. Two weeks of maceration with controlled extractions to preserve the rispness of the fruit.

MATURATION :

Aged in jars for 14 months. Our jars come exclusively from the Goicoechea pottery in the Basque Country, known for its high quality craftsmanship. No fining, light filtration before bottling.



COLOR : Garnet, bright and lively.

NOSE : Expressive and aromatic, with notes of black fruits, spices and licorice on the finish.

PALATE : delicate, balanced and greedy, combining depth and freshness, with melted tannins

Pairings

Grilled duck breast, herb-crusted rack of lamb, roast venison or slow-cooked wild boar stew

From a parcel selection of vines over 50 years old, the wine shows a deep color that reflects its concentration.

Aromas of stewed black fruits are enhanced by well-balanced spicy oak. This is a deliciously tannic and powerful wine, supported by good acidity that brings a certain liveliness. Both warm and structured, it offers a fine balance between fruit and oak, concentration and finesse, richness and elegance—everything a great wine needs.



Vineyard in organic and biodynamic agriculture
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