



« GRAINS FINS »

70 % SEMILLON
30 % COLOMBARD



Fidèles à la Qualité!

VINEYARD

ACREAGE : 45 Ha (42 Ha red et 3 Ha white)
NATURE OF THE SUB-SOIL : Clayey - limestone
NATURE OF THE SOIL : Red Gravel and silica clay
AVERAGE AGE OF VINES : 30 Years

VITICULTURE

Reasoned and Organic Cultivation
PARTICULARITIES : Follow strict rules - Charte de Production Qualitative - with respect of our environnement, fruit and terroir.
HARVEST : Manuel and Mechanic
Several sortings of the harvest.

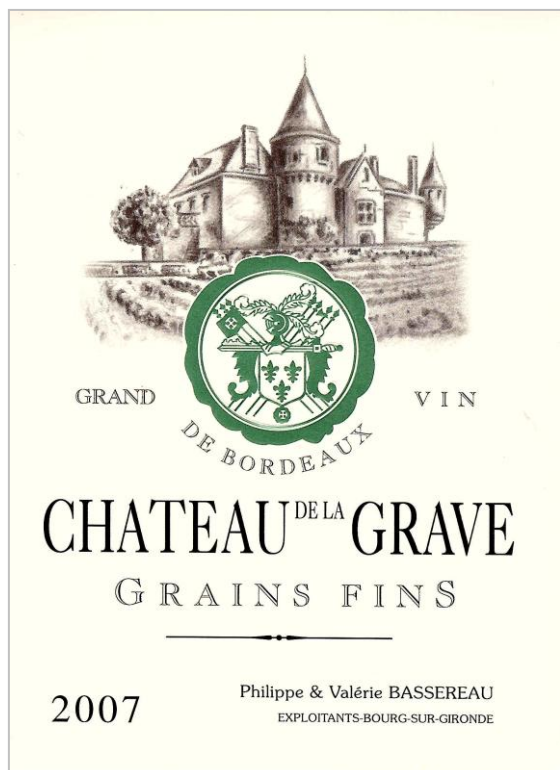
YIELD : less then 40 and 45 Hl /ha

VINIFICATION

Short Macération in the pneumatic press
Alcoholic Fermentation of the lees in the barrels of température (14°)

ELEVAGE

Maturing for 8 months in new oak barrels (50%) and oak oak barrels (50%). Weekly stirring of the lees.



TASTING COMMENTARY : A concentration of originality and rarity!

Not your typical blend of “Semillon” and “Colombard”, it has made the reputation of Château de la Grave. It is a rare, original and unique white wine. You could drink it during your entire meal. It’s perfect with aperitif, “foie gras”, “salade de noix de saint jacques”, cooked fish and white meat, and cheese. This wine with its citrus fruit and peach aromas, soft, complex and deep in structure, truly does not look like the traditional Bordeaux white wines “Sauvignon Blanc”.

It is treated with the utmost care, organic agriculture, and low temperature vinification and maturing in new barrels over 8 months. During this period twice a month the lees are stirred in the barrel to suspend them on the surface which gives body and complexity to the wine. Classy taste with a great personality...

CHATEAU DE LA GRAVE GRAINS FINS 2006 : « Reasoned treatment and labor are applied in this hilly property situated in the heart of the appellation with and aromatic range of passionfruit and flowers, it’s an expressive, full, and well-balanced wine.» - Extrait du guide BETTANE & DESSAUVÉ 2008.