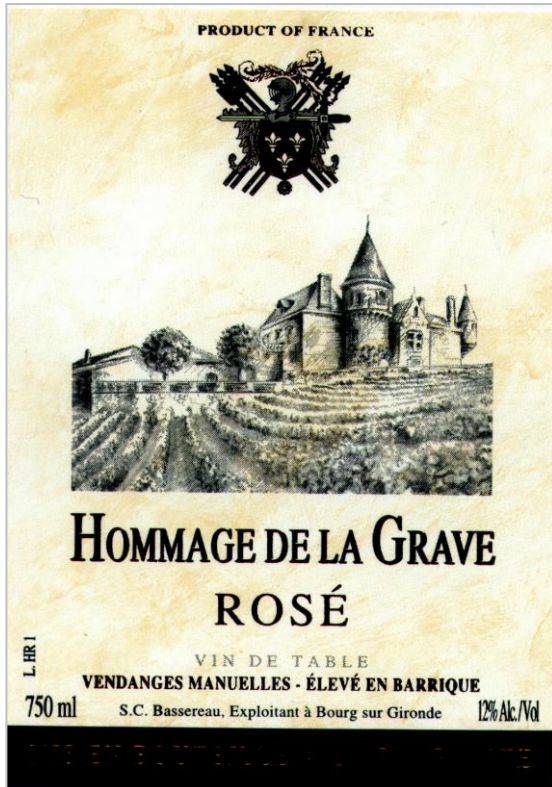




« HOMMAGE » de la Grave  
100% CABERNET SAUVIGNON



### 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 6 months in new oak barrels (50%) and oak oak barrels (50%). Weekly stirring of the lees.

### TASTING COMMENTARY: An exceptional rosé !

Here is the proof that a “rosé” can be a splendid wine.  
You could drink it without waiting. Discover its colour and receive a real, original et subtle pleasure.  
It is a pressed “Rosé”, unusual and surprising.  
Hommage is produced special and particular methode at Château de la Grave.  
It is a speciality because the quality is higher than a Rosé.  
This is done To produce a Rosé wine with a light and pale colour, surprising and complex aromas, very fine and well-balanced on the palate and round and refreshing.  
On the nose, a blend of very fruity flavours (strawberries) and spicy and soft oaky notes.  
On the palate, a nice length and a surprising roundness.  
A very original and well balanced wine.