



« NECTAR »

90 % MERLOT
10 % 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 : Mechanic
Several sortings of the harvest.

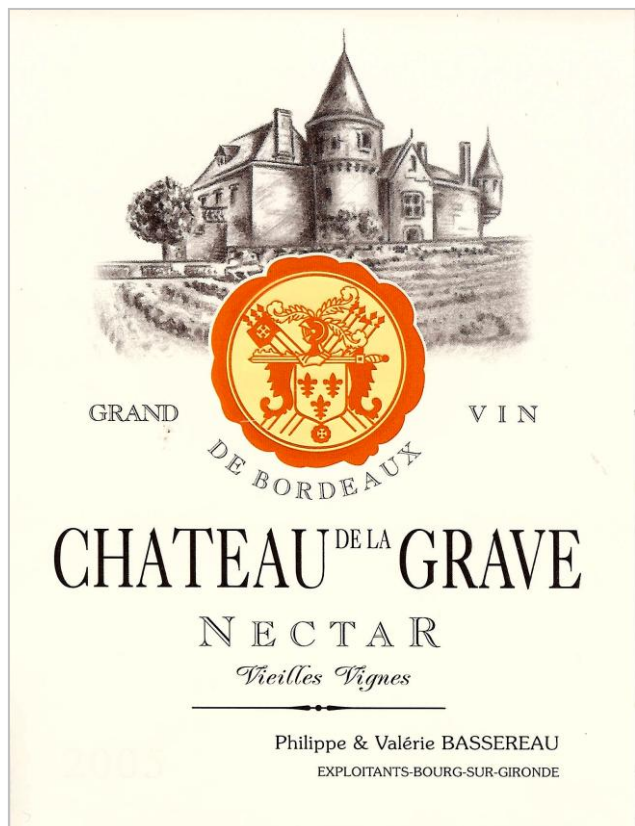
YIELD : less then 40 Hl /ha
Grapes from old vines.

VINIFICATION

De-stemming : Cold Pré-fermentation Macération (4 jours)
Macération with pumping over in tank(15 à 25 jours).
Malolactic Fermentation in tank.
Maintenance of températures

ELEVAGE

Maturing in new oak barrels and oak orals (14 à 16 mois).
Stirring of the lees in the barrels



TASTING COMMENTARY: A wine in the image of a Grand Cru

Taste a great wine to lay down, a wine for all special occasions. You could drink it alone or share it with most delicate dishes. Recognised as a superb and fascinating blend, it “speaks” to your senses. A blend of Merlot and Cabernet Sauvignon, coming from the oldest vines of the estate.

The first vintage was in 1995 and overwhelmed the general assumptions by displaying that a "Côte de Bourg" can be as good as one of the best Bordeaux wines.

NECTAR is an unique wine because of the roundness, its softness and velvet taste that it develops on the palate at the beginning. A nice concentration, a richness of fine and silky tannins and a good balance between the fruity flavours and the woody notes.

It offers us its warmth and balance between the fruity and oaky taste, between concentration and finesse, and between richness and elegance.

CHATEAU DE LA GRAVE NECTAR 2005 : « Dense and complex, rich and savory on the palate, dominated by macerated fruits, a steady, crimson robe, rich and good mouth » [Extrait du guide Dussert-Gerbert des vins 2008](#)