



C A R A C T E R E

VINTAGE : 2019

AOP : Côtes de Bourg Red

REGION : Bordeaux

SOIL : Clay and limestone

GRAPE VARIETIES : 80 % Merlot, 20 %

Cabernet sauvignon

ALCOHOL : 14%

AGEING TIME : 10 years

CERTIFICATION : HVE3

Vinification

Destemmed harvest, not crushed.

Fermentation in concrete tanks. Between two and three weeks of maceration with a controlled extraction to seek a fine and elegant tannic structure. Entonnage at the end of the malolactic fermentation.

Maturation

In barrels of 2 and 3 wines during 12 months for a light and melted woody taste. Light fining before bottling.

COLOR : intense ruby.

NOSE : frank, with notes of blackcurrant and cherry. Spicy and peppery. Discreet and melted woody notes.

PALATE : ample and generous. Greedy and fleshy wine. Good acidity, coated tannins. Good aging potential.

To be served with

Entrecote or grilled duck breast, veal stew with spices.

The emblematic wine of the domain, the history of the family. Made mostly from Merlot on a beautiful clay-limestone terroir on the slopes. The Cabernet Sauvignon brings a touch of spice and a nice freshness to the wine.



CHÂTEAU DE LA GRAVE CÔTES DE BOURG CARACTERE 2019

An elegant Cotes de Bourg with fine tannins and lively acidity balanced by finely nuanced red fruit aromas, plus notes of dried herbs and licorice. Long, elegant finish. A cuvee of 80% merlot and 20% cabernet sauvignon that was matured in barrique casks. Drinkable now, but best from 2025.

Jancis Robinson notes :

Ch de la Grave, Caractère 2019 Côtes de Bourg - 16/20

"Bright crimson. Low-key nose but very polished tannins and exuberant local character. No shortage of acidity and tannin should keep it going for quite a while".

Vineyard in organic and biodynamic agriculture

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