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# CLASSIC

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**VINTAGE** : 2019

**AOP** : Côtes de Bourg Red

**REGION** : Bordeaux

**SOIL** : fine clayey-silt soil

**GRAPE VARIETIES** : 80 % Merlot, 10 % Cabernet sauvignon, 10 % Malbec

**ALCOHOL** : 14%

**AGEING TIME** : 7 years

**CERTIFICATION** : HVE 3

## Vinification

Destemmed harvest, not crushed.  
Fermentation in concrete tanks. Two weeks of maceration with a soft extraction to guarantee a good balance between fruit intensity and tannins.

## Maturation

9 months in concrete tanks. Light fining before bottling.

**COLOR** : deep ruby color.

**NOSE** : frank and straightforward, fruity and spicy on the finish.

**PALATE** : pleasant and pulpy. Nice structure with just the right amount of tannins... And personality. Its evolution is marked by a lot of finesse.

## To be served with

Roasted poultry or beef tartar.

*Traditional blending giving birth to a balanced and harmonious wine with a nice regular quality. It is a convivial wine, a sure value, at an affordable price.*

*A classic to have in your cellar.*



## CHÂTEAU DE LA GRAVE CÔTES DE BOURG 2019

Striking nose of raw meat, grill smoke and wild blackberries. Good depth and compact structure on the full-bodied palate where there's an excellent balance of healthy tannins and youthful berry fruit. Slightly earthy finish. A cuvee of merlot, malbec and cabernet sauvignon. Drink or hold

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**Vineyard in organic and biodynamic agriculture**

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