



NECTAR

VINTAGE : 2019

AOP : Côtes de Bourg Red

REGION : Bordeaux

SOIL : Fine clay and silt soil

GRAPE VARIETIES : 100 % Merlot

ALCOHOL : 14%

AGEING TIME : 10 years

CERTIFICATION : HVE3

Vinification

Destemmed harvest, not crushed.

Fermentation in concrete tanks. Maceration more or less long according to the vintage, always with a controlled extraction without excess seeking both concentration and finesse. Entonnage at the end of the malolactic fermentation.

Maturation

Long maturation of 18 months in 50 hl tuns. Light fining before bottling.

COLOR : intense garnet color.

NOSE : rich with notes of candied black fruits and spices.

PALATE : silky, velvety, enveloping. Surprising freshness. Great length and good ageing potential.

To be served with

Magret de canard, Rack of lamb with herbs, roast doe or stewed wild boar.

CHÂTEAU DE LA GRAVE CÔTES DE BOURG NECTAR 2019



The dress is a beautiful deep color announcing her concentration. The aromas of candied black fruits are underlined by a well-balanced spicy oak. This is a deliciously tannic and powerful wine supported by a good acidity that releases some nervousness. The voluptuous mouth has a soft and velvet texture and a warm and full bodied structure. This wine offers a nice balance between fruity and woody flavours, between concentration and finesse, between wealth and elegance that a wine needs.

Produced from a selection of vines over 50 years old exposed on a clay-limestone and clay-silt hillside giving small yields.

Vineyard in organic and biodynamic agriculture

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