



LES CHOSES

VINTAGE : 2020

AOP : Côtes de Bourg Red

REGION : Bordeaux

SOIL : fine earth, sandy-silt and red gravel

GRAPE VARIETIES : 90 % Malbec, 10 % Merlot

ALCOHOL : 14 %

AGEING TIME : 7 years

CERTIFICATION : HVE3

Vinification

Grapes destemmed, not crushed.
Alcoholic fermentation in concrete tanks.
Between two and three weeks of maceration.
Malolactic fermentation in barrels.

Maturation

Aged in barrels for 12 months. Light fining before bottling

COLOR : intense ruby.

NOSE : fresh bouquet as expressive as greedy (blackcurrant, blueberry, wild blackberry), delicate woody notes.

PALATE : round and supple in the attack, full and velvety ending on a suave finish.

To be served with

Rack of pork with herbs, turkey sauté with mushrooms and blue-veined cheeses.

Made mainly from Malbec, the historic grape variety of our Appellation... A very personal expression of Malbec from a plot selection on a red gravel terroir. The filtering qualities of the soil and the small yields of the plot reveal a velvety wine with an intense fruitiness and an atypical profile... A real invitation to travel.

...Qu'on Aime



CHÂTEAU DE LA GRAVE CÔTES DE BOURG LES CHOSES QU'ON AIME 2020

A bold, rich and well-structured red Bordeaux with stacks of bilberry and violet aromas. The gentle tannins nicely balance the generous body. The suave finish pulls you back for more. A cuvee of 90% malbec and 10% merlot. Drink or hold.

Vineyard in organic and biodynamic agriculture

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