



H O M M A G E

VINTAGE : 2021

AOP : Vin de France rosé

REGION : Bordeaux

SOIL : Fine clay-silt soil

GRAPE VARIETIES : 100 % Cabernet sauvignon

ALCOHOL : 12,5 %

AGEING TIME : 5 years

CERTIFICATION : HVE3, in conversion to organic farming

Vinification

Destemmed harvest. Pressed rosé. Entonnage after settling for alcoholic fermentation in barrels.

Maturation

Aged in barrels for 6 months on fine lees with stirring. Light fining before bottling.

COLOR : pale salmon color.

NOSE : subtle with notes of wild strawberries, spices and pepper.

PALATE : fleshy and airy, persistent finish with a hint of vanilla. Surprising roundness and great finesse.

To be served with

Spicy exotic cuisine, or sweet and sour flavors (rabbit with prunes, quail with grapes). Calamari a la plancha.



CHATEAU DE LA GRAVE

Made from a plot selection of 100% Cabernet Sauvignon. Created by Robert Bassereau 40 years ago, the first vintage was created by Philippe in 2001. Proof that rosé can be a great gastronomic wine combining the aromatic complexity of a great white wine, the length in the mouth of a red wine and the finesse of a rosé.

Vineyard in organic and biodynamic agriculture

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