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# ROUGE TERRE

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**VINTAGE** : 2021

**AOP** : Côtes de Bourg Red

**REGION** : Bordeaux

**SOIL** : Clay and limestone soil

**VARIETIES** : 90 % Merlot, 10 % Cabernet sauvignon

**ALCOHOL** : 13,5 %

**AGEING PERIOD** : 5 years

**CERTIFICATION** : AB



## Vinification

Destemmed and not crushed harvest. Fermentation without added sulfur, in concrete tanks. Eight days of maceration with controlled extractions to preserve the crispness of the fruit.

## Maturation

Aged in concrete tanks. No fining, light filtration before bottling.

**COLOR** : violet, clear and lively.

**NOSE** : notes of wild fruits (Morello cherry, blackcurrant) and acidulous fruits, spicy in the finish.

**PALATE** : well balanced, greedy and fresh with light and melted tannins.

## Accord

Family kitchen of the market.

***Our latest vintage ! Fruit, yes, but not only... A beautiful aromatic complexity, controlled tannins, a lot of freshness. Coming from our terroirs of clay and red gravel, we are looking for a balance between maturity and vivacity for a fresh, expressive and delicious wine. To be tasted now !***



## CHÂTEAU DE LA GRAVE CÔTES DE BOURG ROUGE TERRE 2021

An innovative style of Cotes de Bourg! Bright nose of red fruits and fresh mint. Fresh, moderately dry and elegant on the medium-bodied palate, this reminds me of a good Loire red. Lively acidity and a licorice note at the rather crisp finish. A cuvee of merlot and cabernet sauvignon named after the iron-rich gravel of the soil. From organically grown grapes. Filled in a Burgundy-shaped bottle. Drink or hold.

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**Vineyard in organic and biodynamic agriculture**

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