



DOLIA

VINTAGE : 2022

REGION : Bordeaux

SOIL : fine clayey-silt soil

GRAPE VARIETIES : 50 % Semillon, 50 % Colombard

ALCOHOL : 14%

AGEING TIME : 7 years

CERTIFICATION : HVE3, in conversion to organic farming

Vinification

Grapes are destemmed and pressed.
Put in jars after settling for the alcoholic fermentation.

Maturation

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

COLOR : bright yellow

NOSE : very subtle and refined, fruity and floral (mix of white flowers)

PALATE : elegant and pure, persistent, long and silky finish. Strong minerality and beautiful freshness.

To be served with

As an aperitif. Sushi, seafood platter and grilled fish.

CHATEAU DE LA GRAVE



A singular blend of Semillon and Colombard, this is the little white pearl of the domain! "A lot of charm here, a pulpy mouth, a body full of life with just the right amount of fat. Very attractive fruity and fresh fragrances. A beautiful freshness that one would like to have at every appointment."

Vineyard in organic and biodynamic agriculture

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