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# GRAINS FINS

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**VINTAGE** : 2022

**AOP** : Côtes de Bourg white

**REGION** : Bordeaux

**SOIL** : fine clay and silt soil & red gravel

**GRAPE VARIETIES** : 60 % Semillon, 40 % Colombard

**ALCOHOL** : 14%

**AGEING TIME** : 5 years

**CERTIFICATION** : HVE3, in conversion to organic farming

## Vinification

Destemmed and pressed grapes.

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** : a beautiful pale yellow color

**NOSE** : a mixture of fruity notes of citrus fruits and spices underlined by a slightly toasted frame.

**PALATE** : complex, a straight, intense, harmonious, unctuous and very persistent wine supported by a beautiful tension.

## To be served with

Scallops or octopus a la plancha, smoked salmon or carpaccio, prawn risotto, porcini ravioli. Veal stew. Refined cheeses (comté type) or warm cheeses (Mont D'or type)



## CHATEAU DE LA GRAVE

*Made from a unique blend of Semillon and Colombard in Bordeaux and vinified in barrels. A white wine made for the finest tables (MAIDO in Lima-Perou, Chez Benoit in New-York - USA, HIDE in London - GB, Grand Barail in Saint Emilion - France ...)*

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**Vineyard in organic and biodynamic agriculture**

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