



CLASSIC

VINTAGE : 2019

AOP : **Bourg** - Red

REGION : Bordeaux

SOIL : fine clayey-silt soil

GRAPE VARIETIES : 80 % Merlot, 10 % Cabernet sauvignon, 10 % Malbec

ALCOHOL : 14%

AGEING TIME : 7 years

CERTIFICATION : HVE 3

Vinification

Destemmed harvest, not crushed.
Fermentation in concrete tanks. Two weeks of maceration with a soft extraction to guarantee a good balance between fruit intensity and tannins.

Maturation

9 months in concrete tanks. Light fining before bottling.

COLOR : deep ruby color.

NOSE : frank and straightforward, fruity and spicy on the finish.

PALATE : pleasant and pulpy. Nice structure with just the right amount of tannins... And personality. Its evolution is marked by a lot of finesse.

To be served with

Roasted poultry or beef tartar.

Traditional blending giving birth to a balanced and harmonious wine with a nice regular quality. It is a convivial wine, a sure value, at an affordable price.

A classic to have in your cellar.



CHÂTEAU DE LA GRAVE CÔTES DE BOURG 2019

Striking nose of raw meat, grill smoke and wild blackberries. Good depth and compact structure on the full-bodied palate where there's an excellent balance of healthy tannins and youthful berry fruit. Slightly earthy finish. A cuvee of merlot, malbec and cabernet sauvignon. Drink or hold

Vineyard in organic and biodynamic agriculture

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