



DOLIA

VINTAGE : 2023

AOP : Bourg - white

REGION : Bordeaux

SOIL : fine clayey-silt soil

GRAPE VARIETIES : 50 % Semillon, 50 % Colombard

ALCOHOL : 14%

AGEING TIME : 7 years

CERTIFICATION : organic wine (Ecocert)



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."

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.

Our jars come exclusively from the Goicoechea pottery in the Basque Country, known for its high quality craftsmanship.

Vineyard in organic and biodynamic agriculture

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