



LES CHOSES

VINTAGE : 2020

AOP : Bourg - Red

REGION : Bordeaux

SOIL : fine clay and sandy soil

GRAPE VARIETIES : 80 % Cabernet sauvignon, 20 % Merlot

ALCOHOL : 14 %

AGEING TIME : 10 years

CERTIFICATION : HVE3

...A l'Envers



Vinification

Grapes destemmed, not crushed.
Alcoholic fermentation in concrete tanks.
Between two and three weeks of maceration.
Malolactic fermentation in barrels.

Maturation

Aged in barrels for 12 months. Light fining before bottling.

COLOR : intense garnet color.

NOSE : deep with aromas of ripe fruits and violets mixed with spices and pepper.

PALATE : ample, silky tannins, long persistent finish.

To be served with

Entrecote or rib of beef grilled, duck breast with honey-orange sauce. Cheese : old gouda cheese.



CHÂTEAU DE LA GRAVE CÔTES DE BOURG LES CHOSSES A L'ENVERS 2020

You could easily mistake this for a wine from the Medoc thanks to its red and blackcurrant aromas, sleek and firm flavor profile, plus the long straight finish. Daringly dry for this appellation, but all it needs is a bit more time in the bottle. A cuvee of 80% cabernet sauvignon and 20% merlot, the opposite of the norm for this producer, hence the name. Drinkable now, but best from 2025

A blend of mainly Cabernet Sauvignon, typical of the left bank of Bordeaux. The joyful "contre-pied" of the wines of the domain and the spicy aromatic revelation of the Cabernet Sauvignon planted on a sandy-clay croup. It is a racy and deep wine with a generous finish and elegant tannins.

Vineyard in organic and biodynamic agriculture

SC BASSEREAU - 1 LA GRAVE, 33710 BOURG – FRANCE

TEL + 33 (0)5 57 68 41 49

INFO@CHATEAUDELAGRAVE.COM - WWW.CHATEAUDELAGRAVE.COM
