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# NECTAR

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**VINTAGE** : 2019

**AOP** : Bourg - Red

**REGION** : Bordeaux

**SOIL** : Fine clay and silt soil

**GRAPE VARIETIES** : 100 % Merlot

**ALCOHOL** : 14%

**AGEING TIME** : 10 years

**CERTIFICATION** : HVE3

## Vinification

Destemmed harvest, not crushed.

Fermentation in concrete tanks. Maceration more or less long according to the vintage, always with a controlled extraction without excess seeking both concentration and finesse. Entonnage at the end of the malolactic fermentation.

## Maturation

Long maturation of 18 months in 50 hl tuns. Light fining before bottling.

**COLOR** : intense garnet color.

**NOSE** : rich with notes of candied black fruits and spices.

**PALATE** : silky, velvety, enveloping. Surprising freshness. Great length and good ageing potential.

## To be served with

Magret de canard, Rack of lamb with herbs, roast doe or stewed wild boar.

## CHÂTEAU DE LA GRAVE CÔTES DE BOURG NECTAR 2019



The dress is a beautiful deep color announcing her concentration. The aromas of candied black fruits are underlined by a well-balanced spicy oak. This is a deliciously tannic and powerful wine supported by a good acidity that releases some nervousness. The voluptuous mouth has a soft and velvet texture and a warm and full bodied structure. This wine offers a nice balance between fruity and woody flavours, between concentration and finesse, between wealth and elegance that a wine needs.

*Produced from a selection of vines over 50 years old exposed on a clay-limestone and clay-silt hillside giving small yields.*

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**Vineyard in organic and biodynamic agriculture**

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