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# VILLA IDA

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**VINTAGE** : 2023

**AOP** : Bourg - white

**REGION** : Bordeaux

**SOIL** : fine clayey-silt soil

**GRAPE VARIETIES** : 60 % Colombard, 30 % Chenin,  
10 % Sauvignon blanc

**ALCOHOL** : 14 %

**AGEING TIME** : 7 years

**CERTIFICATION** : organic wine (Ecocert)



## 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** : brilliant yellow

**NOSE** : Fine and refined with aromas of exotic fruits, citrus fruits and white flowers.

**PALATE** : fresh and fruity marked by a beautiful minerality. Long and complex finish. Nice balance.

## To be served with

As an aperitif. Sushi, scallop puff pastry, fish with white butter, goat cheese



## WHITE

*An original, expressive blend of great finesse, with present but subtle and delicate acidity. Chenin and Colombard (from a cross between a Gouais Blanc and a Chenin Blanc) produce lively and very aromatic wines. They are best drunk young with aromas of exotic fruits and citrus or mature with sweeter notes, such as yellow peach and acacia flower.*

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

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**Vineyard in organic and biodynamic agriculture**

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