



VILLA IDA

VINTAGE : 2023

AOP : VDF - rosé

REGION : Bordeaux

SOIL : fine clay and gravel soil

GRAPE VARIETIES : 100 % Cabernet Sauvignon

ALCOHOL : 14 %

AGEING TIME : 3 years

CERTIFICATION : organic wine (Ecocert)



Vinification

Destemmed harvest, direct pressing.
Put in jars after settling for the alcoholic fermentation.

Maturation

Aged on fine lees in jars. Light fining before bottling.

COLOR : pale salmon color.

NOSE : very fine with notes of fresh fruit: peaches, nectarines, ...

PALATE : nice balance, fresh and persistent aromatic finish, silky and long.

To be served with

As an aperitif. Sushi, fish carpaccio, shrimp risotto.



ROSE

Our rosé of the beautiful days, a guilty pleasure! A beautiful aromatic complexity, greediness and a lot of finesse. The attack is light, the wine delicate and airy to accompany you without heaviness or bitterness.

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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