

enotri
ROOTS MATTER

Comments of a Bon Vivant:

Winter vibes, feeling cozy. A nice way to take a break from the hustle of daily life. Roasted meats, duck confit, and casseroles are thankful partners

Château de la Grave Les Choses Qo'on Aime



Nestled in a 14th century castle, Château de la Grave is an exceptional addition to the enotri community, offering a stunning collection of Bordeaux wines faithful to the traditions of this celebrated region of France. Guiding principles include respect for the environment; quality control in the vineyards; vinification and maturing in the pure Bordeaux tradition. There is a special welcome for all who delight in wine at this 14th century estate, with a chance to stay in the turret or in the main castle while enjoying wines from the estate and the surrounding area on the banks of the Bourg, the oldest Roman vineyards on the Atlantic coast of France. Well-recognized in French wine guides as an emerging star of the Bourg region, the wines of the Bassereau family blend Semillon and Colombard in an exquisite white, while the Merlot-dominated reds are spiced with Cabernet Sauvignon and Malbec.



Vibe: *Winter*
Emotions/Occasions:
Coziness
Serenity

Château de la Grave Les Choses Qu'on Aime



SKU: 846298

Region	Côtes de Bourg
Classification	AOC
Vintage	2022
Grapes	90% Malbec, 10% Merlot
Soil Composition	Limestone, gravel and clay
Vineyard Training	Guyot
Density/Yield	45 hl/ha
Fermentation	Temperature controlled fermentation in concrete vats with an extended maceration. Malolactic fermentation and maturation for 12 months in oak barrels.
Alcohol	14 %
Residual Sugar	1.8 g/l
PH	3.55 g/l
TA	3.56 g/l
Free SO ²	6 mg/l
Total SO ²	57 mg/l

VITICULTURE

Since 1990, Philippe and Valérie Bassereau have managed Château de la Grave mixing tradition and modernity. The property is an estate of 50 hectares with 45 hectares of vines planted all around the Château, one of the biggest of its appellation (average size: 16 Ha). Being sensitive to the quality and the authenticity of the wines, Château de la Grave adheres to very strict rules which respect the grapes, soil and environment. Combining traditional work of the soil with plowing and growing of grass, no chemical fertilizers, no chemical insecticides, along with purification station for the treatment of all viticulture waste products to grow the grapes as sustainably as possible.

SALES FACTS:

- *Certified organic in conversion to biodynamic*
- *Côtes de Bourg established the reputation of Bordeaux as a premium wine region over 200 years ago*
- *A new project with 90% Malbec from a specially selected plot*