

CHÂTEAU DE LA GRAVE GRAINS FINS



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.

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). Located on the highest land of the Côtes De Bourg area, it is made up of Limestone, on the flatlands gravely soil, with mostly red gravels, and on the slopes gravel, clay and sand.

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.



VINIFICATION

Control of grape maturity plot by plot in order to determine optimal harvest date. Temperature-controlled vinification of individual plots. Variable maceration according to vintage in order to extract individual fruit quality, tannins and colour. Minimum 2 grape variety blend, as dictated by Bordeaux wine tradition. Personalized aging in finest French or American oak barrels and in French oak tanks of 50 Hl Fining of wines and light filtration of the wines before the bottling thus preserving all Aroma and flavour compounds when bottled. Bottling exclusively at the estate.



SKU: 757556

Region	Côtes de Bourg AOC
Classification	AOC
Vintage	2019
Grapes	60% Semillon, 40% Colombard
Vineyard	On the highest land of the Côtes De Bourg area
Soil Composition	Limestone, gravel and clay
Vineyard Training	Guyot
Density/Yield	45 hl/ha
Fermentation	Temperature-controlled fermentation of individual plots
Aging	6 months in large oak barrels
Alcohol	13.5%
Residual Sugar	2.6 g/l
PH	3.32 g/l
TA	4.21 g/l
Free SO2	14 mg/l
Total SO2	79 mg/l

TASTING NOTES

The aromas of the wine are fine and subtle on an elegant foundation of oaky notes. The flavor profile is a harmonious blend of lemony citrus, exotic fruits, and white acacia flowers. A full palate with a touch of freshness with depth and complexity.

SALES FACTS

- 60% Semillon, 40% Colombard from 30-year-old vines aged in French oak barrels for 6 months. Crown in Bourg, on the right bank of the Gironde, opposite Margaux.
- A four generations family estate lead by Philippe and Valérie Bassereau, the vineyards spread over 120 acres.
- Côtes de Bourg were the first vineyards planted by the Romans in Bordeaux, two millennia ago on the north side of the river.

PAIRING SUGGESTION

The Grains Fins loves fish and seafood, from sushi to smoked salmon, grilled tuna, and sole. It pairs well with veal chops with mushrooms as well as cheese fondue.