

enotri

ROOTS MATTER

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Château de la Grave Nectar



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.

VINICULTURE

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.



VINIFICATION

The Nectar is Philippe's flagship wine, emphasizing the premium character of a 100% Merlot from the right bank. It is a unique wine with a combination of roundness, suppleness, and a velvety texture, even at a young age. The tannins are ripe and powerful, balanced by a fresh, vivacious acidity. The wine was aged in oak barrels for 18 months. While it is already very approachable, it will benefit from careful cellaring.



SKU : 757557

Region	Cotes de Bourg
Classification	AOC/AOP
Vintage	2019
Grapes	100% Merlot
Soil Composition	Fine clay and Silt
Vineyard Training	Guyot
Density/Yield	35 hl/ha
Fermentation	Temperature controlled fermentation in concrete vats.
Aging	18 months in 50hl French oak Barrels
Alcohol	14 %
Residual Sugar	1.8 g/l
PH	3.4 g/l
TA	3.65 g/l
Free SO2	25 mg/l
Total SO2	72 mg/l

TASTING NOTES

A wine of intense garnet colour. The nose is rich with aromas of ripe black fruit and hints of spice. Mature and silky tannins lead into a long, complex finish. Enjoyable now, this will benefit from up to years of careful cellaring.

FOODS + MOODS

Excellent with duck breast, rack of lamb with a herb crust. Venison, and stewed wild boar. A great choice to relax in front of a roaring fireplace.