

Château de la Grave Les Choses À L’Envers



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

Côtes de Bourg is right-bank, but across the river on the left bank lie the vineyards of Châteaux Margaux. The particular plot in which the Bassereau family plant their Cabernet Sauvignon vines has a similar soil composition to that found in Margaux. 80% of Cabernet Sauvignon are blended with 20% Merlot (à l’envers of their traditional blend), producing a racy, deep wine with hints of spice, a generous finish, and elegant tannins. Complex and well-structured.



SKU : 120862

Region	Cotes de Bourg
Classification	AOC/AOP
Vintage	2022
Grapes	80% Cabernet Sauvignon, 20% Merlot
Soil Composition	Fine clay and Sandy soil
Vineyard Training	Guyot
Density/Yield	45 hl/ha
Fermentation	Temperature controlled fermentation of individual plots.
Aging	One year in French oak barrels
Alcohol	14 %
Residual Sugar	1.0 g/l
PH	3.57 g/l
TA	3.5 g/l
Free SO2	8 mg/l
Total SO2	52 mg/l

TASTING NOTES

Intense garnet colour in the glass with notes of ripe fruits and violets, mixed with spices and pepper. Ample and silky tannins lead into a persistent finish.

FOODS + MOODS

A nice choice for both casual and elegant gatherings. Pairs well with grilled beef, duck breasts with a honey-orange sauce.