

Château de la Grave Les Choses En Rose



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

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 : 757558

Region	Cotes de Bourg
Classification	AOC/AOP
Vintage	2024
Grapes	100% Cabernet Sauvignon
Soil Composition	On the highest land of Cotes de Bourg area
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	1.5 g/l
PH	3.34 g/l
TA	4.41 g/l
Free SO2	12 mg/l
Total SO2	127 mg/l

TASTING NOTES

A unique and complex rosé made with 100% Cabernet Sauvignon, fermented and aged in oak barrels for six months. Limited production with a maximum of 6000 bottles per vintage. The wine has an inviting pale salmon colour that is discovered in the glass. Aromas of red berries and subtle spice harmonize well with elegant oaky notes. This dry wine with its fine, fleshy notes is ideal to enjoy with light dishes. It has a long finish and a nice roundness.

FOODS + MOODS

The Hommage Rosé loves Indian cuisine with its exotic spicy dishes as well as sweet and sour flavours of Chinese preparations. It also pairs well with tuna tartare and duck confit, grilled prawns, squid, and rabbit with prunes. Enjoy well chilled.