

enotri

ROOTS MATTER

“An elegant version of blend dominated by Cabarent Sauvignon”

Château de la Grave Les Choses En Rosé



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.

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 a purification station for the treatment of all viticulture waste products to grow the grapes organically.

VINICULTURE

“Producing better and respecting natural balances is our pride.”

Biodynamics consider s the Earth as a “Whole”, as a living being that evolves and ages naturally. Unfortunately, it is even more weakened by certain human activities (chemical, radioactive, electromagnetic, genetic pollution, etc.) making it necessary and urgent ot implement methods to revive and heal this “All”. Organic and biodynamic agriculture provides perspectives to these challenges for the future by promoting the vitality of crops and life processes within the wine estate.

All these practices have a common goal: to create a link between the soil, the plant and the animal world, to restore the unity of ecosystems and to stimulate exchanges between the different levels from the microscopic life of the soil to planetary influences, in particular passing through the intermediate levels which are the plot, the farm with its landscapes, the territory with its social and economic changes.

VINIFICATION

Control of grape maturity plot by plot to determine optimal harvest date. Temperature controlled vinification of individual plots. Variable maceration according to vintage to extract individual fruit quality, tannis and colour. Personalized aging in finest French or American oak barrels and in French oak barrels of 50 HI Fining of wines and light filtration of the wines before the bottling thus preserving all aroma and flavor compounds when bottled. Bottling exclusively at the estate.



SKU : 874936

Region Côtes DE BOURG

Classification Vin de France

Vintage 2024

Grapes 100% Cabernet Sauvignon

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 12.5%

Residual Sugar 0.4 g/l

PH 3.34 g/l

TA 3.99 g/l

Free SO2 17mg/l

Total SO2 86 mg/l

TASTING NOTES

A unique and complex rosé made with 100% Cabernet Sauvignon, fermented and aged in oak barrels for 6 months. Limited production with a maximum of 6000 bottles per vintage. This 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

Les Choses En 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.