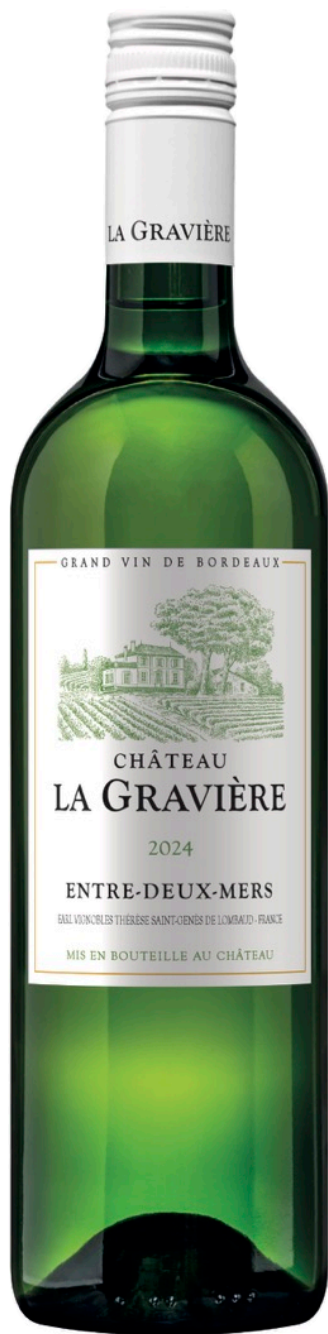


CHATEAU LA GRAVIÈRE

ENTRE-DEUX-MERS

2024

This is showing aromas of oyster shells, lemon pith and gooseberries. Touch of anise.
Lightly spicy, crunchy and mineral, with a medium body and bright finish.



VARIETALS :

50% SÉMILLON

45% SAUVIGNON

5% MUSCADELLE

AVERAGE AGE OF THE VINES : 25 YEARS OLD

AVERAGE DENSITY : 4500 PLANTS PER HECTARE

SOIL : GRAVEL, GRAVELLY CLAY

VINEYARD MANAGEMENT

VINEGROWING IN GOAL TO RESPECT THE ENVIRONMENT USING THE HVE APPROACH (HIGH ENVIRONMENTAL VALUE)

NATURAL GRASSING OF THE VINEYARD

HARVEST : MECHANICAL HARVEST WITH SORTING OF THE GRAPES IN THE VINEYARD AND IN THE CELLAR. HARVEST AT LOW TEMPERATURES IN THE MORNING TO PRESERVE THE INTEGRITY OF THE GRAPE AROMAS.

WINEMAKING : PELLICULAR MACERATION IN PNEUMATIC PRESS AT LOW TEMPERATURE. FERMENTATION FROM 15 TO 20 DAYS IN THERMO REGULATED STAINLESS STEEL VATS AT 18°C. AGEING ON FINE LEES UNTIL BOTTLING. STIRRING OF THE LEES TWICE A WEEK FOR 2 MONTHS.

ABV : 13% vol.

IMPORTED BY LUNEAU USA

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