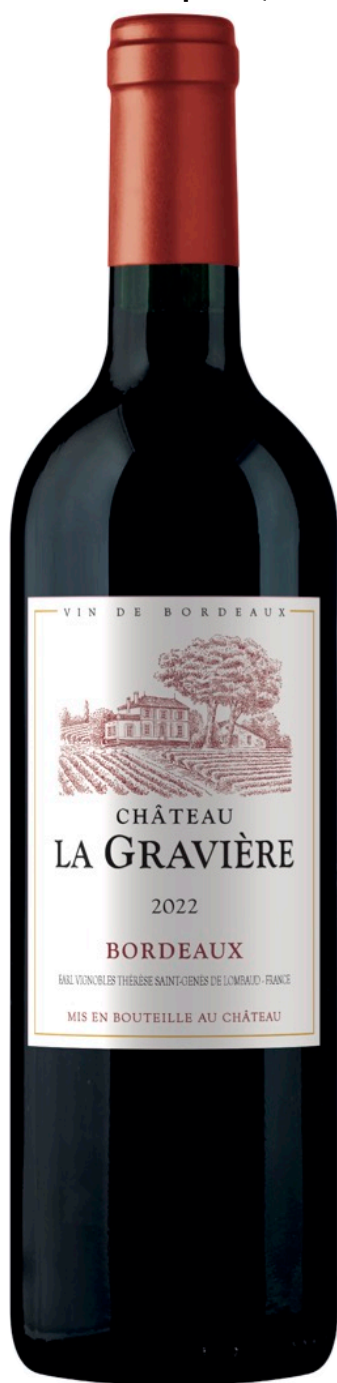


CHATEAU LA GRAVIÈRE

B O R D E A U X

2022

Beautiful garnet color, flattering nose enhanced with notes of red fruits, very fruity. Light on the palate, silky and round tannins. A pleasure wine, easy to drink ! Drinks wonderfully as a convivial aperitif, accompanied by beef and on a French cheese platter



VARIETALS :

70% MERLOT - 15% CABERNET SAUVIGNON -
15% CABERNET FRANC

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 : DESTEMMING AND CRUSHING THE
GRAPES BEFORE PLACING THEM IN VATS FOR 3 TO
4 WEEKS. FERMENTATION FOR 15 TO 20 DAYS AT A
TEMPERATURE OF 25°C. AGEING IN THERMO-
REGULATED CONCRETE VATS FOR 15 MONTHS

ABV : 13.5 %

IMPORTED BY LUNEAU USA

W W W - C H A T E A U - N A R D I Q U E - L A - G R A V I E R E . C O M