



PRODUCTA VIGNOBLES

talents durables

CHÂTEAU CHAMP DE LA GRAVE

AOC Entre-deux-Mers - White



LOCATION

The Entre-Deux-Mers appellation covers 1500 ha between the Dordogne and Garonne rivers and produces around 88 000 hl per year of dry white wine. Over the years, these two rivers have left layers of sand, gravel and clay, which criss-cross with older limestone rocks. The vineyard is planted on high ground, where the numerous streams have carved out the slopes. Made mostly from Sauvignon and Sémillon (sometimes with the addition of Muscadelle) the white wines of the Entre-Deux-Mers are fruity and acidic, giving a pleasant sense of freshness.

PRESENTATION

Situated in Saint-Romain de Vignague, within the commune of Sauveterre-de-Guyenne, Château Champ de la Grave belongs to Jean-Paul Souan and Patrick Lagardere. This place is known for its ancient catholic church, initially built in the 11th century and listed as a historic monument in 2002. The small river at Vignague, meaning "the stream which runs through the vines" now bears witness to the viticultural past of this region.

WINEMAKING & AGEING

Mechanical harvesting. Rapid destemming and crushing of the grapes. Skin contact for part of the crop followed by pressing. Cold settling of the must. Alcoholic fermentation at controlled temperature until the sugar is used up, to provide a dry wine, in the presence of yeasts selected according to the required profile. Ageing on fine lees.



VARIETALS

Sauvignon 60%, Sémillon 30%,
Muscadelle 10%



FOOD PAIRINGS

Serve at between 10 and 12°C
with seafood or grilled fish.



TASTING

Pale straw colour with green reflections. Fresh fruit on the nose with light citrus notes. Lively on the palate and long. Fruity, lively and classic.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.