

**CHÂTEAU** 

BORDEAUX

MIS EN BOUTEILLE À LA PROPRIÉTÉ



# CHÂTEAU CHAMP DE LA GRAVE

AOC Bordeaux - Red





Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. The tide, which flows up both of the region's rivers, brings very specific characteristics to the wines. With its huge size, Bordeaux reds offer an infinite palette of flavours and combine their qualities in myriad different ways.

#### **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

Cold soaking before fermentation (4 to 15°C for several days) for the ripest grapes, to obtain more intense fruity notes. Thermovinification of part of the harvest to obtain a must rich in colour and fruity aromas. Alcoholic fermentation (controlled temperature, selected yeasts) and maceration of the skins for around 3 weeks to obtain a rounded wine with good structure. Ageing in stainless-steel and concrete tanks.



### **VARIETALS**

Merlot Cabernet 70%, sauvignon 25%, Cabernet franc 5%



### **FOOD PAIRINGS**

Serve at between 16 and 18°C. Can be enjoyed throughout the meal.



## **TASTING**

Intense, dark red colour. Ripe fruit on the nose, fresh with slight boiledsweet character. Full, round, indulgent on the palate, fruit driven. Good length.











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