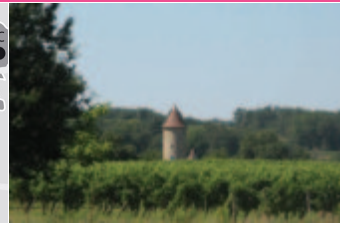




PRODUCTA VIGNOBLES
talents durables

CHATEAU CHAMP DE LA GRAVE

BORDEAUX ROSE



THE VINEYARD

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 Bordeaux rosé appellation wines are made using a short skin contact of just a few hours; the juice, free of tannins, is then vinified like a white wine. Bordeaux rosés are supple with fruity aromas, fresh, elegant and long on the palate.

HISTORY

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 AND AGEING

The grapes are harvested early in the morning to avoid strong heat. Rapid destemming and crushing of the grapes. Short skin contact of a few hours. Pressing of the grapes. The must obtained is cold settled before the alcoholic fermentation. This continues until all the sugar is used up, to provide a dry wine. It takes place with temperature control in the presence of yeasts selected according to the required profile. Ageing on fine lees.



GRAPE VARIETIES

30% Merlot, 60% Cabernet sauvignon, 10% Cabernet franc



FOOD PAIRINGS

Serve at between 10 and 12°C with skewers, grilled meats or seasonal salads.



TASTING

Clean pale pink colour. Fruity nose with notes of small red fruit. Fresh and indulgent on the palate. A classic Bordeaux rosé.



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