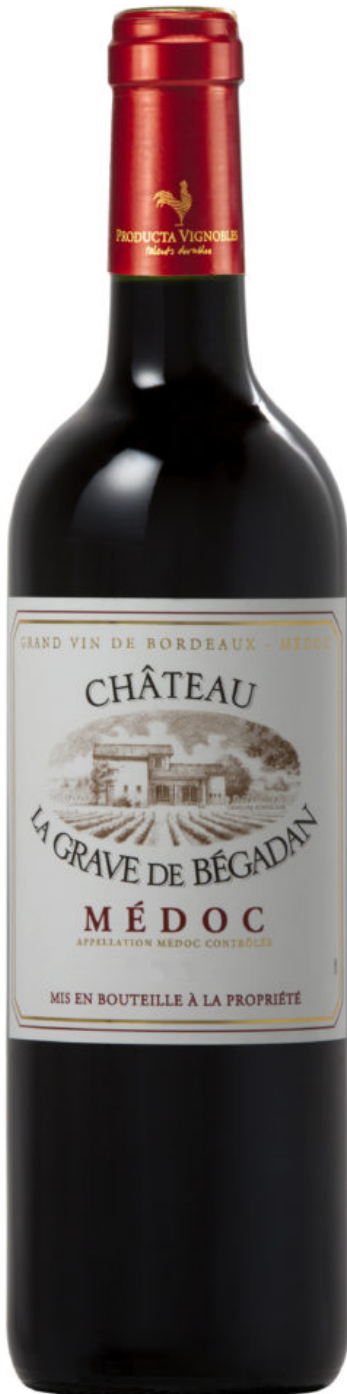




PRODUCTA VIGNOBLES
talents durables

CHATEAU LA GRAVE

MEDOC



THE VINEYARD

The Médoc appellation comprises a wide variety of soil types, including sand, gravel, clay, stones and pebbles. The wines of the Médoc are all produced by blending different grape varieties and from this marriage come the richness of the wines, the excellence of the vintages and the exceptional qualities which have made the region's reputation.

WINEMAKING AND AGEING

Destemming and crushing of the grapes. Thermovinification of part of the harvest to obtain a must rich in colour and fruity aromas. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This takes 2 to 3 weeks to provide a supple, rounded wine. Ageing in stainless-steel and concrete tanks.



GRAPE VARIETIES

60% Merlot, 40% Cabernet sauvignon



FOOD PAIRINGS

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



TASTING

Supported ruby, deep purple. Attractive fruit-smell that can evoke cherry, currant. On the palate a supple wine, harmonious, fruity wine. We appreciate the aromatic intensity which is not fading in the end.



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13, avenue de la Résistance
33310 Lormont Cedex

Tél : +33 5 57 81 18 18
Fax : +33 5 56 81 22 12

producta@producta.com
www.producta.com