



CHÂTEAU GRAVAILLAS

GRAVES



BLENDING

61% Merlot,
8% Cabernet Franc
31% Cabernet-Sauvignon

VINTAGE

2015 (13% alc)

HISTORY

This 18-hectare vineyard, located in Cérons in the Graves region, benefits from an exceptional terroir with a protected microclimate, deep gravel soils and a south/south-east exposure. The rigorous management of the vineyard includes harvesting followed by strict sorting of the grapes, which are vinified in the traditional way in temperature-controlled tanks.

AGEING

Wine growing on tanks and barrels

CULINARY SUGGESTIONS

A wine to serve with a rib of beef with coarse salt or a filet mignon of pork with porcini mushrooms.

TYPE OF SOIL

Sandy-gravel
Gravel

VINIFICATION

Traditional vinification with a long vatting period

TASTING

This cuvée is distinguished by intense aromas of ripe black fruit, such as blackcurrant and blackberry, accompanied by spicy notes and hints of wood from barrel ageing. On the palate, it is velvety and well-balanced, with silky, smooth tannins. The finish is long and expressive, with hints of fruit and spice.

SERVICE

To be enjoyed between 16 and 18°C