



Château Les Graves de Viaud, Réserve 2016

AOC Côtes de Bourg, Bordeaux, France

A great wine to cellar. Powerful and fleshy.

PRESENTATION

This powerful yet elegant Merlot is blended in the classic Bordeaux style. Made from our oldest Merlot (85% min) and Cabernet vines on the top of the hillside

THE VINTAGE

A classic vintage, that is to say a great vintage of balance, without over-maturity, without heaviness.

WINEMAKING

Harvest destemmed by hand. Long maceration at temperature controlled.

Vinification according to organic and biodynamic specifications (DEMETER)

AGEING

Matured in new French oak barrels for 18 to 24 months.

VARIETALS

Merlot 90%, Cabernet sauvignon 10%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

TASTING

This complex wine has dense color and structure and features bright aromas of violets and blueberries, with ripe fruit flavors reminiscent of cherries, chocolate and cassis. Well-integrated tannins, oak and acidity give it a rich texture and a long, elegant finish.

FOOD PAIRINGS

It drinks well on release paired with rich meats and cheeses, however this wine will continue to improve with careful cellaring for up to 10 years

REVIEWS AND AWARDS

"Grande Cuvée 2010, Garde : 2023

Visual aspect: dark ruby-red colour with dark ruby rim. Nose: intense nose, cooked berries, mint.

Palate: intense, full bodied, powerful yet well-balanced. Aromas of ripe, cooked cherry. Wellintegrated and round tannins. Beautiful finish.

Match with food: Chinese barbecue.

Comments: a very nice wine."

Supervised by Nelson Chow, Hong Kong Sommelier Association Chairman, 16/01/2013



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

