



CHÂTEAU LES GRAVES DE VIAUD L'ÉMOTION NATURE



Château Les Graves de Viaud, Les Cadets 2020

AOC Côtes de Bourg, Bordeaux, France

Fresh and fruity wine

PRESENTATION

« Composed mainly of Cabernets Sauvignon and Franc, it is a resolutely fruity, lively, explosive wine. A Bordeaux wine resolutely turned towards modernity, »

THE VINTAGE

A fruity wine aged in clay amphora, on freshness and sweetness, good length, beautiful structure.

WINEMAKING

Vinification in tank where are blended Cabernet and Merlot for a best synergie between grapes varieties : the co-fermentation.

Cold pre-fermentation maceration, gentle and slow extraction.

AGEING

Matured in Clay and sandstone amphora , at least ten months on fine lees to refine the tannins.

VARIETALS

Cabernet 75%, Merlot 25%

13.5 % VOL.

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

TECHNICAL DATA

Production volume: 50 hL

Yield: 45 hl/ha hL/ha

Residual Sugar: 2.3 g/l

Volatile acidity: 0.55 g/l

Total acidity: 73 g/l

SO2 libre: 3 mg/L

SO2 total: 18 mg/L

SERVING

Serve slightly fresh between 14 and 16°C.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

The local soil and clay rich in iron which gives the two grape varieties Cabernet Sauvignon and Cabernet Franc a refreshing tannic base and brings to the Merlot an interesting roundness and fruitiness, as well as a very flattering floral aroma.

FOOD PAIRINGS

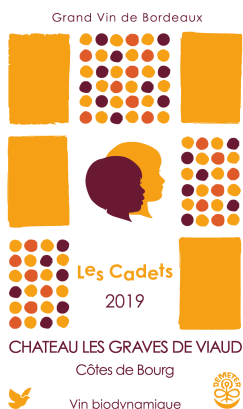
A spinach and mushroom risotto in the oven.




A nice slice of grilled peppers.

REVIEWS AND AWARDS

ELLE

"" ... an interesting fruitiness, as well as a very flattering floral aromatic ...""
Elle, 01/03/2019



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



1/2

AG615E

Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
Bordelaise				

