



CHÂTEAU LES GRAVES DE VIAUD

L'ÉMOTION NATURE



Château Les Graves de Viaud, Terroir, , , 2019

Côtes de Bourg,

Pairing between finesse and powerful. Delicate and complex.

PRESENTATION

This wine expresses all the finesse of our gravel and ruby clay soils. A blend of Cabernet Franc et Sauvignon (65%) and Merlot. This is a very delicate Côtes de Bourg, with silky tannins, a fruity aroma and delicate oak.

TERROIR

Our cabernets Francs and Sauvignons are located on the most clayey soils of Grave

WINEMAKING

As all our grapes, they are destemmed and not crushed, barreling 20 minutes maximum after the harvest.

The Merlots are picked 7 to 10 days before the cabernets, that ones are added on the merlots in fermentation, this is we call the co-fermentation. We do the blend of the grape variety from the harvest. Batting time 25/35 days.

AGEING

Le Terroir is matured in 500L oak casks of different vintages (new to 4/5 years) for 14 to 18 month according to the vintage.

The 500L barrel allow a sweet maturing, less oaky

VARIETALS

Cabernet franc 40%, Cabernet sauvignon 35%, 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: 35 hl/ha hL/ha

Age of vines: 40 ans years old

SO2 libre: 8 mg/L

SO2 total: 40 mg/L

SERVING

Never too warm, 16/18°C, open 2 hours before or decant.

AGEING POTENTIAL

2 to 3 years, 5 years, 5 to 10 years, 10 to 15 years

TASTING

« Fresh and spontaneous nose which evokes Cabernet Franc with its notes of plum, violet, peony, fine vegetable. No dominant maturation. The mouth is crisp and fresh, with enough juice to seduce the palate».

FOOD PAIRINGS

A dish in sweet spice sauce (simmered eggplant with cumin for example)

Vegetables simply grilled with olive oil.

A vegetable pie, on a spinach and nuts basis



REVIEWS AND AWARDS

Pierre Guigui, concours amphore des vins bio

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Bordelaise							750				
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	624			1.250						

