



# CHÂTEAU LES GRAVES DE VIAUD

L'ÉMOTION NATURE



## Prestige 2015

AOC Côtes de Bourg, Bordeaux, France

A great classic, aged in oak barrels. Round and full-bodied.

### PRESENTATION

"A great classic Côte de Bourg. It is a charming wine, with dark red color with ruby reflections. The nose expresses ripe fruit, toasted oak. Supple and round on the palate with silky tannins."

### THE VINTAGE

A classic vintage, no overmaturity, beautiful balance.

### LOCATION

sloping hillsides facing south, subject to westerly sea winds, located at the top of the Pugnac geological table land.

Estate in one piece with a great landscape and biological diversity: meadows, woods, pond and a stream.

### TERROIR

Silty gravel and Ruby clayey gravel.

### WINEMAKING

Harvest 100% destemmed, not crushed. Natural fermentation in indigenous yeast. Medium maceration (20 to 25 days). Extraction by daily winding.

### AGEING

Classic aging in French oak barrels from 1 to 5 wines for 12 months



### VARIETALS

Merlot 85%, Cabernet sauvignon 15%

### 14 % VOL.

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

### SERVING

Serve between 16 and 18°C

### AGEING POTENTIAL

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

### TASTING

It is a charming wine, with a dark red color with ruby reflections. The nose expresses ripe fruit, toasted oak, while the palate reveals flavors of cherry and silky tannins.

Drink before 5 years

### FOOD PAIRINGS

Dishes in sauce, traditional meals, barbecue.

#### Château Les Graves de Viaud

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



REVIEWS AND AWARDS

LE GUIDE  
**HACHETTE**  
DES **VINS**

"Des tanins discrets se fondent dans cet ensemble bien structuré, qui demande deux ans de patience."  
Le Guide Hachette des Vins

