



Château Les Graves de Viaud, Expression 2018

AOC Côtes de Bourg, Bordeaux, France

La finesse et élégance du cabernet Franc

PRESENTATION

A blend of wines aged in 500l barrels and wines aged in amphora. A wine that resolutely puts forward the fruit of the cabernet, the redcurrant and the blackcurrant, a soft and velvety tannic structure.

THE VINTAGE

The finesse and elegance of Cabernet Franc

WINEMAKING

Like all our grapes, these are destemmed and not crushed, vatted at most 20 minutes after harvest.

The Merlots are brought in 7 to 10 days before the Cabernets, those if are added on the Merlot in full fermentation, it is what one calls the co-fermentation, one makes the assembly of the type of vines as of the grape harvest. Vatting time 25/35 days.

AGEING

Expression 2018 is aged in 500L barrels of different ages (new to 4/5 years) for 14 to 18 months depending on the vintage.

The 500L barrel allows for a gentle maturation with less woody aromas. It has been blended with wines aged in sandstone amphora to bring freshness and fruitiness.

VARIETALS

Cabernet franc 45%, Cabernet sauvignon 35%, Merlot 20%

12.5 % VOL.

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

TECHNICAL DATA

Production volume: 6500

Yield: 35 hL/ha

Age of vines: 35 years old

SO2 libre: 12 mg/L

SO2 total: 45 mg/L

SERVING

Never too hot, 16/18°C, open two hours before or decant.

AGEING POTENTIAL

3 to 5 years

TASTING

"Fresh and spontaneous nose that evokes Cabernet Franc with its notes of plum, violet, peony and fine vegetal. No dominant breeding. The mouth is crisp and fresh, with just enough juice to seduce the palate.

FOOD PAIRINGS

A dish in a mild spice sauce (e.g. stewed eggplant with cumin)

Simply grilled vegetables drizzled with olive oil.

A vegetable pie, based on spinach and nuts.

