



*Authentic, refined,
subtle aromas*

CHÂTEAU LA GRAVE FIGEAC SAINT-EMILION GRAND CRU 2001

Soil : Sableux gravelly

Vinification : Classic

Breeding : 12/15 months of barrel

Blend : 65 % Merlot, 35 % Cabernet Franc

Tasting : Imposing, with its crimson colour and brownish tinge, the bouquet is unmistakable. The attack is smooth, combining spicy, candied notes and a subtle woody flavour. The finish is pleasant and well-balanced, the tannins are mellowed; a wonderful blend of matured wines.

Which dishes best lend themselves to tasting our wines ?

A variety of cured meats.

Slow-cooked beef served with carrots - Osso Bucco – Wood pigeon in salmis.

A varied cheese platter.



CHATEAU
LA GRAVE FIGEAC

Saint-Émilion Grand Cru