



*Authentic, refined,
subtle aromas*

CHÂTEAU LA GRAVE FIGEAC SAINT-EMILION GRAND CRU 2002

- Soil :** Sableux gravelly
Vinification : Classic
Breeding : 2/15 months of barrel
Blend : 65 % Merlot, 35 % Cabernet Franc
Tasting : Crimson red with gingery highlights, high in colour, notes of juicy red berries, opulent on the palate, complex with a pleasant finish, and fullness in the final aftertaste.

Which dishes best lend themselves to tasting our wines ?

A variety of cured meats.
Beef fillet served with foie gras - Rabbit with onions – Navarin.
A varied cheese platter.



CHATEAU
LA GRAVE FIGEAC

Saint-Émilion Grand Cru