



*Authentic, refined,
subtle aromas*

CHÂTEAU LA GRAVE FIGEAC SAINT-EMILION GRAND CRU 2003

- Soil :** Sableux gravelly
Vinification : Classic
Breeding : 2/15 months of barrel
Blend : 65 % Merlot, 35 % Cabernet Franc
Tasting : A pretty, sparkling ruby colour with scarlet nuances. A wonderfully mellowed nose, subtle woody notes, a pleasant attack on the palate. Refined velvety finish.

Which dishes best lend themselves to tasting our wines ?

A variety of cured meats.
Roast beef served with horn-of-plenty mushrooms - Pigeon - Blanquette de veau.
A varied cheese platter.



CHATEAU
LA GRAVE FIGEAC

Saint-Émilion Grand Cru