



*Authentic, refined,
subtle aromas*

CHÂTEAU LA GRAVE FIGEAC SAINT-EMILION GRAND CRU 2004

- Soil :** Sableux gravelly
Vinification : Classic
Breeding : 2/15 months of barrel
Blend : 65 % Merlot, 35 % Cabernet Franc
Tasting : Imposing, highly-coloured, marked bouquet, complex, full-bodied, tannins a little tight, to be drunk sooner rather than later to preserve its freshness and sweetness.

Which dishes best lend themselves to tasting our wines ?

A variety of cured meats.
Beef stew – Veal stew with chorizo – Cottage pie (duck).
A varied cheese platter.



CHATEAU
LA GRAVE FIGEAC

Saint-Émilion Grand Cru