



*Authentic, refined,
subtle aromas*

CHÂTEAU LA GRAVE FIGEAC SAINT-EMILION GRAND CRU 2005

- Soil :** Sableux gravelly
Vinification : Classic
Breeding : 2/15 months of barrel
Blend : 65 % Merlot, 35 % Cabernet Franc
Tasting : Wonderful appearance, deeply coloured verging on black. Opulent bouquet with notes of very ripe grapes, slightly spicy, musky. The attack is full-bodied and powerful. Rich, lasting finish.
print save

Which dishes best lend themselves to tasting our wines ?

A variety of cured meats.
Prime rib of beef with Bordelaise sauce – Pot roast veal – Leg of lamb.
A varied cheese platter.



CHATEAU
LA GRAVE FIGEAC

Saint-Émilion Grand Cru