

*Authentic, refined,
subtle aromas*



CHÂTEAU LA GRAVE FIGEAC SAINT-EMILION GRAND CRU 2006

Soil : Sableux gravelly
Vinification : Classic
Breeding : 12/15 months of barrel
Blend : 65 % Merlot, 35 % Cabernet Franc
Tasting : A pretty, dark-coloured, deep wine, complex nose with woodland, spicy notes and a hint of vanilla. Crisp, mellow attack. A well-rounded balanced wine.

Which dishes best lend themselves to tasting our wines ?

A variety of cured meats.
Veal sweetbread – Beef casserole – Lamb & prune tajine.
A varied cheese platter.



CHATEAU
LA GRAVE FIGEAC

Saint-Émilion Grand Cru