



*Authentic, refined,  
subtle aromas*

# CHÂTEAU LA GRAVE FIGEAC SAINT-EMILION GRAND CRU 2007

**Soil :** Sableux gravelly  
**Vinification :** Classic  
**Breeding :** 12/15 months of barrel  
**Blend :** 65 % Merlot, 35 % Cabernet Franc  
**Tasting :** Lovely deep ruby colour. Generous nose with notes of liquorice and fruits. Woody, structured, robust tannins; a polished wine.

#### Which dishes best lend themselves to tasting our wines ?

A variety of cured meats.

Cheese soufflé - Filet mignon in a pastry crust – Rabbit à la Grecque (sauce made of wine, olive oil, lemon juice, herbs and spices).

A varied cheese platter.



CHATEAU  
LA GRAVE FIGEAC

*Saint-Émilion Grand Cru*