



*Authentic, refined,
subtle aromas*

CHÂTEAU LA GRAVE FIGEAC SAINT-EMILION GRAND CRU 2008

- Soil :** Sableux gravelly
Vinification : Classic
Breeding : 2/15 months of barrel
Blend : 65 % Merlot, 35 % Cabernet Franc
Tasting : Glistening garnet colour with hints of cherry red. The nose is imposing and powerful. Notes of ripe grapes when aerated. Pronounced, crisp, solid attack.

Which dishes best lend themselves to tasting our wines ?

A variety of cured meats.

Wild duck à la Bigarade (zesty orange sauce) – Veal with asparagus – Beef wellington.

A varied cheese platter.



CHATEAU
LA GRAVE FIGEAC

Saint-Émilion Grand Cru