



*Authentic, refined,
subtle aromas*

CHÂTEAU LA GRAVE FIGEAC SAINT-EMILION GRAND CRU 2009

Soil : Sableux gravelly
Vinification : Classic
Breeding : 12/15 months of barrel
Blend : 65 % Merlot, 35 % Cabernet Franc
Tasting : Pretty colour, wholesome fruit. Powerful and full-bodied. Nose already complex, refined yet powerful on the palate. Energetic finish.

Which dishes best lend themselves to tasting our wines ?

A variety of cured meats.
Roast wild boar – Beef fillet with a green pepper sauce – Beef tenderloin.
A varied cheese platter.



CHATEAU
LA GRAVE FIGEAC

Saint-Émilion Grand Cru