



*Authentic, refined, subtle  
aromas*

# CHÂTEAU LA GRAVE FIGEAC SAINT-EMILION GRAND CRU 2010

**Soil :** Sableux gravelly  
**Vinification :** Classic  
**Breeding :** 2/15 months of barrel  
**Blend :** 65 % Merlot, 35 % Cabernet Franc  
**Tasting :** Beautiful deep ruby colour. Complex nose. Refined yet powerful on the palate.  
Very energetic finish

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

A variety of cured meats.  
Roasted rack of lamb with a parsley garlic crust – Game ragout – Duck aiguillettes.  
A varied cheese platter.



CHATEAU  
LA GRAVE FIGEAC

*Saint-Émilion Grand Cru*