



*Authentic, refined,
subtle aromas*

CHÂTEAU LA GRAVE FIGEAC SAINT-EMILION GRAND CRU 2011

- Soil :** Sableux gravelly
Vinification : Classic
Breeding : 12/15 months of barrel
Blend : 65 % Merlot, 35 % Cabernet Franc
Tasting : Beautiful, velvety deep purple colour. Intense complex nose, aromas of dark fruits. Generous on the palate, fleshy yet pleasantly fresh. Finish of dark fruits and a hint of roasted coffee beans.

Which dishes best lend themselves to tasting our wines ?

A variety of cured meats.
Pan-fried veal chops with creamy tarragon sauce – Rabbit stew – Duck breast.
A varied cheese platter.



CHATEAU
LA GRAVE FIGEAC

Saint-Émilion Grand Cru