



*Authentic, refined,
subtle aromas*

CHÂTEAU LA GRAVE FIGEAC SAINT-EMILION GRAND CRU 2012

- Soil :** Sableux gravelly
Vinification : Classic
Breeding : 2/15 months of barrel
Blend : 65 % Merlot, 35 % Cabernet Franc
Tasting : Beautiful garnet colour with hints of deep cherry red. Powerful nose, aromas of candied fruits, spices and vanilla. Rich and flamboyant on the palate; refined, round tannins.

Which dishes best lend themselves to tasting our wines ?

A variety of cured meats.
Roast chicken with truffle slices under the skin – Meat pie – Roast veal paupiettes.
A varied cheese platter.



CHATEAU
LA GRAVE FIGEAC

Saint-Émilion Grand Cru