



*Authentic, refined,
subtle aromas*

CHÂTEAU LA GRAVE FIGEAC SAINT-EMILION GRAND CRU 2015

- Soil :** Sableux gravelly
Vinification : Classic
Breeding : 2/15 months of barrel
Blend : 65 % Merlot, 35 % Cabernet Franc
Tasting : Deep colour with rich, silky tannins. Aromas of blackcurrant and Morello cherries. A fruity wine that lingers pleasantly on the palate.

Which dishes best lend themselves to tasting our wines ?

A variety of cured meats.
Roast duck breast – Venison steak – Braised pork fillet.
A varied cheese platter.



CHATEAU
LA GRAVE FIGEAC

Saint-Émilion Grand Cru