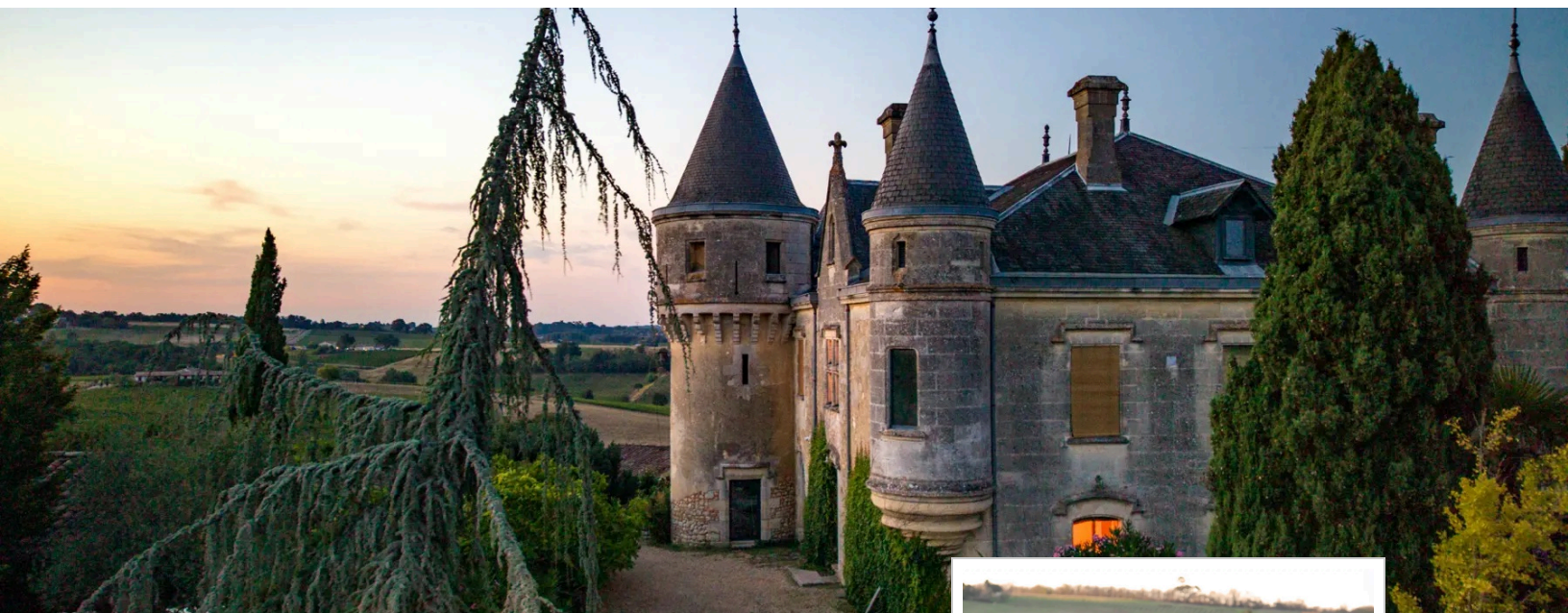


Comments of a Bon Vivant:

White peach, apricot and a toasty, brioche edge. A white with real presence: scallops, prawn risotto or a plate of refined cheeses.

Château de la Grave Grains Fins



Nestled in a 14th-century castle, Château de la Grave is an exceptional addition to the enotri community, offering a stunning collection of Bordeaux wines faithful to the traditions of this celebrated region of France. Guiding principles include respect for the environment, quality control in the vineyards, and vinification and maturing in the pure Bordeaux tradition.

On the banks of the Bourg, the oldest Roman vineyards on the Atlantic coast of France, the estate is well recognized in French wine guides as an emerging star of the region. The Bassereau family blend Sémillon and Colombard in an exquisite white, while the Merlot-dominated reds are spiced with Cabernet Sauvignon and Malbec.



Vibe: *Dinner party*
Emotions/Occasions:
Discovery
Elegance

Château de la Grave Grains Fins



SKU: 757556

Region	Côtes de Bourg, Bordeaux
Classification	Côtes de Bourg AOP white
Vintage	2025
Grapes	60% Sémillon, 40% Colombard
Soil Composition	Fine clay and silt, red gravel
Fermentation	Destemmed and pressed; settled, then fermented in barrel
Ageing	6 months in barrel on fine lees with stirring; light fining
Alcohol	13%
Cellaring	7 years
Certification	In conversion to organic

VITICULTURE

Since 1990, Philippe and Valérie Bassereau have run Château de la Grave, mixing tradition and modernity: 45 hectares of vines all around the château, farmed organically and biodynamically, with ploughing, grass cover and no chemical fertilizers or insecticides.

An unusual Bordeaux blend of Sémillon and Colombard, unique in the Côtes de Bourg. Straw yellow with golden glints; white peach, apricot and flowers over lightly toasted brioche; full-bodied with a lively attack, rich texture and a long finish, fleshy but never heavy.

SALES FACTS:

- *In conversion to organic*
- *A rare Sémillon and Colombard blend*
- *Barrel-fermented and aged on its lees*