

Comments of a Bon Vivant:

Stewed forest fruit, spice and a touch of liquorice, full and frank. Made for grilled rib of beef, duck with orange or a wedge of old Gouda.

Château de la Grave Les Choses à l'Envers



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: *Backyard grill*
Emotions/Occasions:
Bold
Sharing

Château de la Grave Les Choses à l'Envers



SKU: 120862

Region	Côtes de Bourg, Bordeaux
Classification	Côtes de Bourg AOP red
Vintage	2023
Grapes	80% Cabernet Sauvignon, 20% Merlot
Soil Composition	Fine clay and sand
Fermentation	Destemmed, uncrushed; concrete tanks, 2–3 weeks' maceration; malolactic in barrel
Ageing	12 months in barrel; light fining
Alcohol	14%
Cellaring	10 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.

The estate turns things upside down: a Cabernet Sauvignon-led blend, more typical of Bordeaux's left bank, from a sandy-clay rise. Deep red; stewed forest fruit, spice and liquorice; full and frank, with a soft, rounded texture, elegant tannins and a generous finish.

SALES FACTS:

- *Left-bank style Cabernet Sauvignon from the right bank*
- *In conversion to organic*
- *12 months in barrel*