

Chateau Chantegrive, Graves AOC



Områder	Bordeaux, Graves,
Land	Frankrig
Kan gemmes	15 År
Temp	17
Lukning	Kork
Druetype(r)	Cabernet Sauvignon, Merlot, ,
Lagring	100%, Fransk Eg 225 L
Volumen	75 cl

DKK 215.20 ekskl. moms

DKK 269.00 inkl. moms

Passer til



Lukning



Kork

Lagring



100%, Fransk Eg 225 L

Smag



Tør

Fylde



Fyldig

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PRESENTATION

Beautiful ruby colour, seductive and complex bouquet with notes of toast and ripe black fruit. The attack is frank and ample, supported by silky tannins. Enjoy it with red meats, game birds, poultry, ripened cheeses.

VINIFICATION

Cold pre fermentary maceration followed

by fermentation in small, temperaturecontrolled vats for 3 to 4 weeks.

It was in 1966 that Henri and Françoise Lévêque acquired a few parcels of vines in the commune of Podensac. Thanks to patient efforts to regroup Château de Chantegrive, 40 years later, has become one of the most important and prestigious estates in the Graves appellation, with its 80 hectares of vines and is part of the Union des Grands Crus de Bodeaux.

Graves på fransk betyder småsten.... således er jorden her.. gruset og stenet.

Vinen er lagret på fade i 12 måneder hvoraf halvdelen af fadene er nye. Det giver et godt mix af de forskellige egenskaber et fad giver til vinen alt efter det antal gange det har været brugt.