Ch La Fleur des Graves Rouge





CEPAGE: 50% Merlot, 50% Cabernet Sauvignon

WINEMAKING: prefermentation cold maceration. Fermentation

control. Hot postfermentation maceration.

AGING: 12 months in French oak barrels, 35% of which are

new.

ANNUAL PRODUCTION: 40000 bottles

THE STORY

Château La Fleur des Graves is the jewel of Yves Glotin vineyard, born from the acquisition of parcels right next to the family property in 2002. This wine is produced from a selection of the best plots and grapes from the oldest vines, expressing the exceptional characteristics of the estate. A gravelly soil made up of sand, gravel and large pebbles. A unique geological complexity giving wines of great finesse, elegance and minerality.

PHILOSOPHY: "Produced in very small quantities, with low yield and primarily on vintages with great potential, Château La Fleur des Graves is the true reflection of our passion and "savoir faire"."

THE ADJECTIVES

OVERALL: Fleshy and sophisticated.

AROMAS / FLAVORS: Dark fruits and spices.

MOUTHFEEL: Beautiful structure with subtle toasty

notes

THE SELLING POINTS

AWARDS: 90pts Wine Enthusiast

PAIRINGS: Red meat



