





GRAVES

MIS EN BOUTEILLE À LA PROPRIÉTÉ

Marquise de Bellevue

AOC Graves Rouge - 2019

« A Smooth Red Blend for a Fresh Fruit Symphony »

Terroir: Stunning Graves - Sandy-Gravelly - 3rd terrace of the

Garonne

Grape Varieties: 45% Merlot, 45% Cabernet Sauvignon, 10% Petit Verdot

Density: 5.000 vines / ha **Av. age:** 25 years

Surface: 50 ha Alcool: 13.5% vol.

Winemaking: Skin contact for 15 to 20 days, as determined by tasting

Élevage: 100% in stainless steel tanks – 6 months

Tasting comment:

Fruit, elegance, and finesse: these are the words that characterize this wine, which will perfectly complement white meats. Dare to surprise by pairing it with dark chocolate for your cravings and the pleasure of your

guests.

Wine pairing: Cold cuts, steak and fries, pizza, pot-au-feu...

Packaging:

* Dans la limite des Stocks disponibles - 750ml glass bottle in a cardboard box of 6 or 12 bottles

lying down *





Certified

Bee Friendly / High Environmental Value

