



CHÂTEAU  
LES GRAVES DE VIAUD  
L'ÉMOTION NATURE



## Château Les Graves de Viaud, Prestige 2019

AOC Côtes de Bourg, Bordeaux, France

A great classic, aged in oak barrels. Round and full-bodied.

### PRESENTATION

"A great classic Côte de Bourg. It is a charming wine, with dark red color with ruby reflections. The nose expresses ripe fruit, toasted oak. Supple and round on the palate with silky tannins."

### THE VINTAGE

A classic vintage, no over maturity, beautiful balance.

### LOCATION

sloping hillsides facing south, subject to westerly sea winds, located at the top of the Pugnac geological table land.

Estate in one piece with a great landscape and biological diversity: meadows, woods, pond and a stream.

### TERROIR

Silty gravel and Ruby clayey gravel.

### WINEMAKING

Harvest 100% destemmed, not crushed. Natural fermentation in indigenous yeast. Medium maceration (20 to 25 days). Extraction by daily winding.

### AGEING

Classic aging in French oak barrels from 1 to 5 wines for 12 months

### VARIETALS

Merlot 85%, Cabernet sauvignon 15%

### 14 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

Serve between 16 and 18°C

### AGEING POTENTIAL

2 to 3 years, 5 years, 5 to 10 years

### TASTING

It is a charming wine, with a dark red color with ruby reflections. The nose expresses ripe fruit, toasted oak, while the palate reveals flavors of cherry and silky tannins.




Drink before 5 years

### FOOD PAIRINGS

Dishes in sauce, traditional meals, barbecue.



### Château Les Graves de Viaud

409 impasse de viaud, 33710 Pugnac, France  
Tel. 0673182812 - philippe@lesgravesdeviaud.fr  
www.lesgravesdeviaud.wine   

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



REVIEWS AND AWARDS

LE GUIDE  
HACHETTE  
DES VINS

"Des tanins discrets se fondent dans cet ensemble bien structuré, qui demande deux ans de patience.

Discreet tannins blend into this well-structured whole, which requires two years of patience."

Le Guide Hachette des Vins

