



Les Cadets 2019 CHATEAU LES GRAVES DE VIAUD Côtes de Bourg Vin biodynamique







Château Les Graves de Viaud, Les Cadets 2020

AOC Côtes de Bourg, Bordeaux, France

Fresh and fruity wine

PRESENTATION

« Composed mainly of Cabernets Sauvignon and Franc, it is a resolutely fruity, lively, explosive wine. A Bordeaux wine resolutely turned towards modernity,»

THE VINTAGE

A fruity wine aged in clay amphora, on freshness and sweetness, good length, beautiful structure.

WINEMAKING

Vinification in tank where are blended Cabernet and Merlot for a best synergie between grapes varieties: the co-fermentation.

Cold pre-fermentation maceration, gentle and slow extraction.

AGEING

Matured in Clay and sandstone amphora, at least ten months on fine lees to refine the tannins.

VARIFTALS

Cabernet 75%, Merlot 25%

13.5 % VOL

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

TECHNICAL DATA

Production volume: 50 hL Yield: 45 hl/ha hL/ha Residual Sugar: 2.3 g/l Volatile acidity: 0.55 g/l Total acidity: 73 g/l SO2 libre: 3 mg/L SO2 total: 18 mg/L

SERVING

Serve slightly fresh between 14 and 16°C.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

The local soil and clay rich in iron which gives the two grape varieties Cabernet Sauvignon and Cabernet Franc a refreshing tannic base and brings to the Merlot an interesting roundness and fruitiness, as well as a very flattering floral aroma.

FOOD PAIRINGS

A spinach and mushroom risotto in the oven. A nice slice of grilled peppers.

REVIEWS AND AWARDS



"" ... an interesting fruitiness, as well as a very flattering floral aromatic ..."" Elle, 01/03/2019



Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
Bordelaise				