



# Réserve 2014 CHATEAU LES GRAVES DE VIAUD Côtes de Bourg Vin biodynamique







# Château Les Graves de Viaud, Réserve

AOC Côtes de Bourg, Bordeaux, France

A great wine to cellar. Powerful and fleshy

### PRESENTATION

This powerful yet elegant Merlot is blended in the classic Bordeaux style. Made from our oldest Merlot (85% min) and Cabernet vines on the top of the hillside

### THE VINTAGE

A classic vintage, that is to say a great vintage of balance, without over-maturity, without heaviness.

### TERROIR

Silty gravel and Ruby clayey gravel.

### IN THE VINEYARD

Vineyard cultivated in Biodynamics certified DEMETER

### WINEMAKING

Harvest destemmed by hand. Long maceration at temperature controlled.

Vinification according to organic and biodynamic specifications (DEMETER)

# **AGEING**

Matured in new French oak barrels for 18 to 24 months.

# **VARIETALS**

Merlot 90%, Cabernet sauvignon 10%

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

# TASTING

This complex wine has dense color and structure and features bright aromas of violets and blueberries, with ripe fruit flavors reminiscent of cherries, chocolate and cassis. Well-integrated tannins, oak and acidity give it a rich texture and a long, elegant finish.

# FOOD PAIRINGS

It drinks well on release paired with rich meats and cheeses, however this wine will continue to improve with careful cellaring for up to 10 years

# **REVIEWS AND AWARDS**

"Grande Cuvée 2010, Garde: 2023

Visual aspect: dark ruby-red colour with dark ruby rim. Nose: intense nose, cooked berries, mint.

Palate: intense, full bodied, powerful yet well-balanced. Aromas of ripe, cooked cherry. Wellintegrated and round tannins. Beautiful finish.

Match with food: Chinese barbecue.

Comments: a very nice wine."

Supervised by Nelson Chow, Hong Kong Sommelier Association Chairman, 16/01/2013

