

CHATEAU DE LA GRAVE



NECTAR « Vielles vignes » 2014

AOC : *Côtes de Bourg red wine*

Grapes : *Merlot 100% - from old Merlot vines*

Terroir : *Varied and complex (limestone & clay, gravels & sand, red gravels)*

Vine: *Durable and reasoned culture without chemical fertilizer and insecticides*

Ageing: *18 months in oak « foudre » of 50 hl*

Awards : *Hachette Guide - Decanter*

Tasting notes : « NECTAR » is a unique wine with complex fruity flavours at the noise and its roundness, its softness and the velvet taste that it develops on the palate.

The wine develops a full body with silky tannins hold by a nice freshness. The palate is voluptuous with a soft texture and fine and enveloping tannins.

It offers us its warmth and balance between the fruity and oaky taste, between concentration and finesse, and between richness and elegance that a wine needs.

Produced in limited quantities.

Serve at room temperature (18-20 ° C).

Enjoy a nice steak or grilled beef Coast, a statement duck breast with pepper sauce, a roti of venison, a cooked wild boar stew or well refined cheeses.