



# CHATEAU DE LA GRAVE

## NECTAR « Vieilles 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 nose 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.*