



CHATEAU DE LA GRAVE

NECTAR « Vieilles Vignes » 2015



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 : *Gold medal & The Special jury Price (Challenge International du vin 2017), 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.*