

# CHATEAU LA GRAVIÈRE



## A.O.C ENTRE – DEUX - MERS

*2021/2022 Vintage*

**TASTING:** Intense nose with notes of citrus, white flowers exotic fruits.

**LONG, LIVELY, ROUND AND FRUITY ON THE PALATE.**

**FERMENTATION:** Pellicular maceration in a pneumatic press at low temperature. Fermentation from 15 to 20 days in thermos regulated stainless steel vats at 18C  
Ageing on fine lees until bottling. Stirring of the lees twice a week for 2 months.

**BLEND:**  
50% Semillon  
45% Sauvignon Blanc  
5% Muscadelle

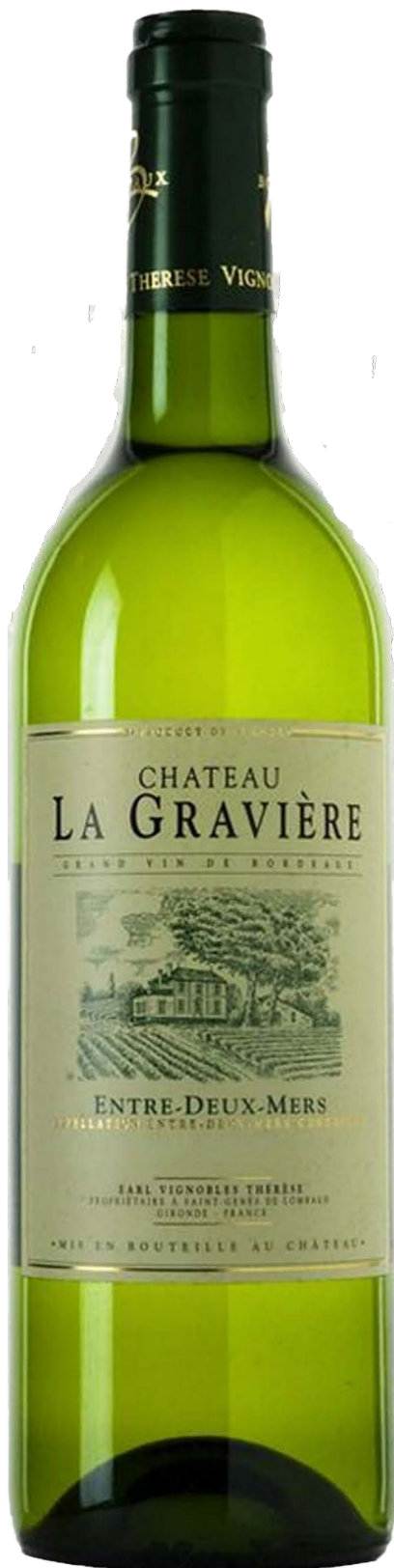
**AVERAGE DENSITY:**  
4500 vines/ha

**AVERAGE AGE OF VINEYARD:** 25 years old

**SOIL:** Gravely and Clay

**HARVEST:**  
Mechanical harvest with sorting of the grapes in the vineyard and in the winery .

**SERVING SUGGESTIONS:**  
Serve chilled at 50-54 F



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