



**CLOS CACHET**  
the finest French wines

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# CHÂTEAU LA FLEUR DES GRAVES

## Graves de Vayres

### 2016

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01

**Provenance:**  
Graves de Vayres

02

**Grape Variety:**  
50% Cabernet Sauvignon  
50% Merlot

03

**Pairing:**  
Strawberries, chocolate or red  
meat, poultry, or game

04

**Serving:**  
Temperature: 16°C

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**Vineyard Cultivation:**

Château La Fleur des Graves is the jewel of Yves Glotin, who bought parcels right next to the family property in 2002. It is the result of a selection of the best terroir of the appellation, partnered with the hard work of the whole team in the estate. Château La Fleur des Graves is the selection of the plots and the grapes from the oldest vines, expressing the exceptional characteristics of the estate. In addition, it is produced in very small quantities and primarily on vintages with great potential.



**Vinification:**

Ageing 12 months in oak barrels.



**Tasting Notes:**

Château La Fleur des Graves' bright and deep colour has elegant ruby reflections. Its refined nose delivers complex aromas reminiscent of red fruits and spices. The tannins are velvety, supple, ripe and enhanced with floral notes. The palate, all in balance, finesse and length, does not hide its significant aging potential. Gorgeous !



**Soil Type:**

Gravels



**Method:**

Sustainable

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**Clos Cachet**

Unit 6/18 George Street, Sandringham VIC 3191  
0401 233 238

**Trade Portal**

[www.closcachet.com.au](http://www.closcachet.com.au)  
Instagram: @closcachet

