



CLOS CACHET
the finest French wines

CHÂTEAU LA GRAVE FIGEAC

Saint-Emillion Grand Cru

2018

01

Provenance:

Saint-Emillion, Bordeaux

02

Grape Variety:

20% Merlot
80% Cabernet Franc

03

Pairing:

Steak, pasta with tomato
garnish, white mould cheese,
roast lamb, duck confit

04

Serving:

Temperature: 15°C



Vineyard Cultivation:

Château La Grave Figeac converted to organic farming in 2009 under owner/winemaker Laurent Clauzel. Located at the border of Saint-Emilion and Pomerol on sandy clay and gravel soils over the limestone, it neighbors Cheval Blanc and Figeac in Saint-Emilion and La Conseillante in Pomerol. With an average vine age of 45 years, harvesting is done by hand and fermentations are with wild yeasts with no SO2 added until later. The commitment of M. Clauzel to organic agriculture has resulted in a dramatic increase in quality, beginning with the very pretty 2014 vintage.



Vinification:

Fermented with native yeasts and aged for 15 months in barrel.



Tasting Notes:

Made from 80% Cabernet Franc and 20% Merlot, the 2018 La Grave-Figeac is deep garnet-purple colored and wafts out of the glass with seductive Morello cherries, Black Forest cake and spice box scents with hints of Ceylon tea, roses and underbrush. Medium to full-bodied with loads of red and black fruit layers, it has a plush texture and oodles of freshness with a lifted finish. 90-92 points, Lisa Perrotti-Brown, WA.



Soil Type:

Gravel and Sand



Method:

Organic, Biodynamic

Clos Cachet

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Trade Portal

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