



**CLOS CACHET**  
the finest French wines

# CHÂTEAU LA GRAVE

## Pomerol

### 2011

01

**Provenance:**

Pomerol, Bordeaux

02

**Grape Variety:**

91% Merlot  
9% Cabernet Franc

03

**Pairing:**

Eye fillet, slow-cooked roasts,  
tomato-based pasta and hard  
cheeses

04

**Serving:**

Temperature: 16°C



**Grassl**  
1855



**Vineyard Cultivation:**

A lovely Estate situated on the western side of the plateau of Pomerol, Château La Grave dates back to the 19th century, when it was owned by the Trigant de Boisset family. As its name indicates, the terroir of Château La Grave is almost pure gravel, marking the beginning of a mile-long gravelly strip that continues into Saint-Émilion, passing through Château Cheval Blanc before ending at Château Figeac. Acquired by Christian Moueix in 1971, Château La Grave was his first purchase.



**Vinification:**

In thermo-regulated concrete and stainless-steel vats Gentle & controlled maceration & extraction. 16-18 months in French oak barrels (40% new).



**Tasting Notes:**

A successful effort in this vintage, the charming, fruit-driven 2011 La Grave a Pomerol offers sweet black cherry fruit intermixed with herbs, earth and spice box. Evolved and medium-bodied with excellent ripeness, purity and texture, it should drink well for 8-10 years. Robert Parker, WA.



**Soil Type:**

Gravel and fine clay



**Method:**

Sustainable

**Clos Cachet**

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**Trade Portal**

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