



CLOS CACHET
the finest French wines

CHÂTEAU LA GRAVE

Pomerol

2016

01

Provenance:

Pomerol, Bordeaux

02

Grape Variety:

96% Merlot
4% Cabernet Franc

03

Pairing:

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

04

Serving:

Temperature: 16°C



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:

The 2016 la Grave is a blend of 96% Merlot and 4% Cabernet Franc. It has a medium to deep garnet-purple color and features notions of black and red plums, baked cherries and crushed blackberries with hints of vanilla pod, milk chocolate and cardamom plus a waft of underbrush. Medium-bodied, soft and plush, it delivers bags of warm red and black fruits with plenty of spicy accents and a long savory finish. 92+ pts, Lisa Perrotti-Brown, WA.



Soil Type:

Gravel and fine clay



Method:

Sustainable

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Trade Portal

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