



*Authentic, refined,  
subtle aromas*

# CHÂTEAU LA GRAVE FIGEAC SAINT-EMILION GRAND CRU 2014

**Soil :** Sableux gravelly  
**Vinification :** Classic  
**Breeding :** 2/15 months of barrel  
**Blend :** 65 % Merlot, 35 % Cabernet Franc  
**Tasting :** Deep intense colour. Refined and delicate with supple silky tannins. A freshness on the palate that mellows with age.

#### Which dishes best lend themselves to tasting our wines ?

A variety of cured meats.

Pork cheeks – Roast ostrich - Veal Marengo (tomatoes, onions, white wine).

A varied cheese platter.



CHATEAU  
LA GRAVE FIGEAC

*Saint-Émilion Grand Cru*