



AREA
43 hectares

DENSITY
6500 pieds/ha

AVERAGE AGE
21 ans

BLENDING
57% Merlot
40% Cab Sauvignon
3 % Petit Verdot

Château de Chantegrive - GRAVES Rouge 2023

SOIL

Gravel, larger pebbles and sands.
Limestone subsoil

VITICULTURE

Certified High Environmental Value 3 and ISO 14001 SME. Reasoned cultivation, controlled productivity, disbudding, thinning out the leaves. Grass-growing between the rows and mechanical ploughing of the soil.

HARVEST

Merlot: from September 13th to 19th.
Cabernet Sauvignon: from September 25th to 28th.
Petit Verdot: September 20th.
Harvesting is mostly done mechanically, with mechanical sorting on a Mistral® table followed by a final manual sorting.

VINIFICATION

Pre-fermentation cold maceration for 7 to 10 days. Alcoholic fermentation in thermoregulated stainless steel tanks at 18°C to 28°C. Post-fermentation maceration for 1 week. Malolactic fermentation in new oak barrels. Aging in French oak barrels (50% new) for 12 months.

VINTAGE

In terms of temperature and rainfall, the year 2023 is characterized by a return to normalcy without any extremes. This results in rich and well-balanced grape juices. The wine displays an intense and brilliant purple color with a concentrated aromatic palette focused on red fruits and violets. On the palate, the wine is generous, with a beautiful structure that preserves the delicacy of the tannins and their elegance. The finish is long and spicy. There is full fruit maturity while preserving aromatic freshness, indicating a promising future for this wine.

