

HB Wine Merchants presents wines from: **Château des Graves**



FRANCE

## Château des Graves Blanc

AOC Graves



### Brand Highlights

- Great value and package in a “Right Bank” Bordeaux
- Female winemaker, Christine Jacoby-Sourdes
- 100% Semillon

### The Estate

The estate is composed of 10 hectares with vines situated on the plateau in the township of Portets, about 20 miles South of Bordeaux. Gravel soil on clay. Average vine age is 36 years. The winemaker, Christine Jacoby-Sourdes, has always been surrounded by vines, as her parents owned vineyards in Barsac. She studied oenology at the Université de Bordeaux, and started professionally making wine in 1986. She was the first woman to take up a oenology laboratory in the Sauternes region. The estate has HEV3—High Environmental Value 3—the highest certification level. This means a more friendly environmental agriculture within very strict specifications, created and controlled by the French State.

### Wine Making

The Semillon grapes are harvested by hand and undergo cold maceration for eight hours. Pressed with a pneumatic press. Fermentation in stainless-steel vats on lees.

### Tasting Notes

Pale gold in color, this wine reveals notes of fruit (peach, apple) and flowers (acacia, honeysuckle). Soft and rich on the palate with great minerality and light acidity to deliver a long and refreshing finish.



### Press

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### Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00419 4
- SCC: 1 08 75734 00419 1
- Case (in.):
- Vineyard certified High Environmental Value