



## **Château de Chantegrive Graves Blanc**

### **PRODUCTION AREA**

Country: France  
Region: Bordeaux  
Appellation: Graves

### **SOIL/VINEYARD**

Sand mixed with gravel and slate stones typical of the region for which Graves is named

### **GRAPE VARIETIES**

50% Sauvignon Blanc, 50% Sémillon

### **DESCRIPTION**

This wine is completely vinified in stainless steel tanks and aged on its lees for 6 months, to preserve the intense fruit flavors of good white Graves.

With its brilliant pale-yellow color and delicious aromas of acacia flowers, honeysuckle and peaches, this wine has personality and charm. Flavors of stony white peach shine through this wine, giving it a personality and taste that pairs nicely with a range of cuisine. It finishes quite dry with mineral notes, typical of wines from the region.

### **AGEING CAPACITY**

5 years

### **ANALYSIS**

Alc.: 13.5%

### **SERVING SUGGESTIONS**

This wine is a perfect aperitif and goes nicely with lighter style cuisine. Enjoy Château de Chantegrive with scallops, summer salads with strawberries, pineapple, and blueberries, grilled chicken, zucchini, summer squash, and pasta with pesto and garlic sauces.

### **BOTTLE SIZES**

750 ml

### **ABOUT CHÂTEAU DE CHANTEGRIVE GRAVES**

Among the most reasonably priced and quality driven Graves estates, Château de Chantegrive is owned by the Leveque family of Bordeaux. It consists of 148 acres, producing white and red Graves wines.