



VIGNOBLES HERVÉ DUBOURDIEU & FILS
— PROPRIÉTAIRE VIGNERON —

**FLEURS DE GRAVILLE ARE MADE FROM GRAPES GROWN ON
A SELECTION OF PLOTS WITH SOME OF THE OLDEST
VINES IN THE WHITE GRAVES APPELLATION.**

Harvested by hand, our Fleurs de Gravelles wines are vinified and aged in old Roûmieu Lacoste barrels (Sauternes).

« Fleurs de Gravelles is a new vision that goes beyond the traditional philosophy behind the rest of our range. This blend of our flagship grape varieties boasts a one of a kind originality. This wine uncovers new aromatic expressions that reveal a unique complexity.
» André Dubourdieu

Our Fleurs de Gravelles are dry white wines with a touch of roundness, which display toasted, milky, buttery notes that originate in the wines' malolactic fermentation. This wine pairs well with seafood and fish

Les Fleurs de Gravelles

Appellation: AOC Graves

Location: Pujols-sur-Ciron

Soil: clay-limestone and silt with a fractured rock subsoil

Average age: 45 years

Density: 6.666 vines/ha

Grape varieties: 50% Semillon, 50% Sauvignon Blanc

Harvest: hand-harvested

Ageing : 8 months in Sauternes barrels

HEV Level 3 Certification (High Environmental Value)



Château Roûmieu-Lacoste

Le Plantey

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