



VIGNOBLES HERVÉ DUBOURDIEU & FILS
— PROPRIÉTAIRE VIGNERON —

CHÂTEAU GRAVILLE-LACOSTE, A SUBTLE AND ELEGANT TRADITIONAL DRY WHITE WINE.

Located in Pujols-sur-Ciron in the Graves area, Château Graville-Lacoste has a terroir that is geographically and geologically similar to Château Roumieu-Lacoste, which lies a little further north in the Haut-Barsac/Sauternes area.

With its finesse and elegance, this blend boasts a subtle balance between the minerality coming from the depth of the subsoils composed of fractured limestone and the fruitiness of the citrus notes. Unassuming, fresh and light, it remains constant vintage after vintage.

It is best served between 10 and 12°C as an aperitif or paired with seafood, fish, oysters or spicy dishes.

Château Graville-Lacoste

Appellation: AOC Graves

Location: Pujols-sur-Ciron

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

Average age: 35 years

Density: 6.600 vines/ha

Grape varieties: 60% Semillon, 35% Sauvignon Blanc, 5% Muscadelle

Harvest: hand-harvested and machine-harvested

Ageing : 5 months in stainless steel vats

HEV Level 3 Certification (High Environmental Value)



Château Roumieu-Lacoste

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