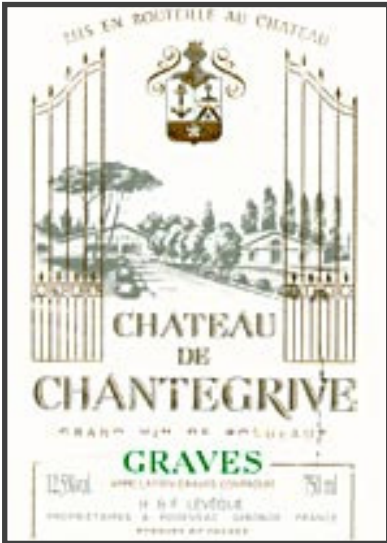


# CHATEAU CHANTEGRIVE

## GRAVES BLANC



Chateau de Chantegrive is a family-owned estate situated at the heart of its 96 hectares of vines, making it one of the largest and most prestigious vineyard in the Graves appellation. The chateau has been a member of the Union des Grands Crus de Bordeaux since 1985 and has had a veritable impetus since 2006 due to the expert advice of Hubert de Bouard, the world-famous oenologist and owner of Chateau Angelus in Saint Emilion.

**SOIL** Sand and pebbles on clay-limestone subsoil.

**CULTIVATION** Controlled productivity (grass-planted rows), deleafing for the Sémillon.

**HARVEST** Hand picking or mechanical harvest depending on the vintages. Both manual and mechanical sorting with a Mistral® table.

**VINIFICATION** Settling, cold pre fermentary stabulation. Fermentation in temperature-controlled vats and aging on the lees for 6 months.

**PRODUCTION** 115 000 bottles. Château bottled.

**SURFACE** 29 hectares

**DENSITY** 6500 vines/hectare

**AVERAGE AGE** 20 years

**BLEND** 50% Sauvignon 50% Sémillon

**CULTIVATION** Reasoned cultivation, raised trellises, grass-planted rows.

**TASTING** Pale yellow robe, refreshing bouquet with refined aromas of acacia flowers, honeysuckle, and white peaches. To be served between 8° and 10°C with oysters, sea food, grilled fish.

Excellent as an aperitif in association with warm canapés or with vegetable starters.

2016 *"Beautiful, flinty and smoky nose with lovely lemon character. Bold and vibrant with a lot of mineral freshness and racy drive at the finish. Great with seafood! Drink or hold. A blend of 50 per cent semillon and 50 per cent sauvignon blanc."*

**93 pts James Suckling**



*"The more you know about wine, the more you'll want to know about us."*  
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