

Château des Gravières

Graves Blanc 2025



TASTING NOTE

Pale yellow with bright, greenish highlights. A highly aromatic bouquet of zesty pink grapefruit, lime, white peach, lychee and subtle exotic fruits, intertwined with floral and honeyed hints. Mid-weight and astonishingly round on the palate for an unoaked wine. It balances a succulent, creamy texture with crisp, lively acidity. Look for layers of honeydew melon, lime juice and subtle waxy notes. Long, refreshing, and clean finish with a magnificent, flinty minerality.

VITICULTURE

Hand-harvested grapes from sustainably managed vineyards certified High Environmental Value (HVE), ensuring respect for biodiversity and soil health.

VINIFICATION

Gentle pressing followed by cool fermentation to preserve aromatic precision. Aged on fine lees with regular stirring for 4 to 6 months to enhance texture and complexity.

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Semillon (50%), Sauvignon Blanc (50%)
CLOSURE	Natural Cork
SKU CODE	A5366125
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Bordeaux
ALLERGENS	Sulphur, Celery
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.48
TOTAL ACIDITY	4.1g/l Tartaric
RESIDUAL SUGAR	0.5g/l
SKU	A5366125