

Château Les Graves Du Champ Des Chails

Sébastien LAFITTE

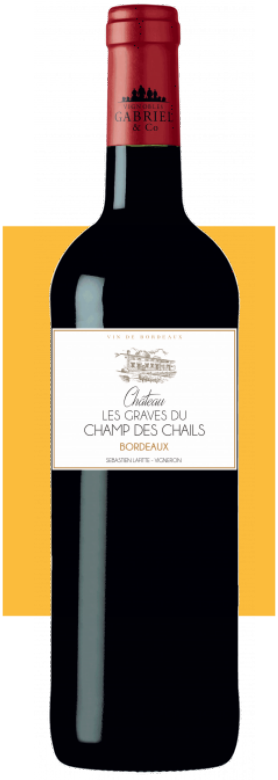
The animal you would like to be?
A bird

What do you like in wine?
Oenology

The gift of nature that you would like to have?
Play a role

The trip you would like to do?

As passionate about wine as my father, Roger, I took over the family estate he had founded, in 2005. As I arrived, I created the name "Les Graves du Champ des Chails" in reference to the type of soil and the name of the estate's location. Through the years, the vineyard of 25 hectares expanded up to 39, with the great support of my mother, Josette. We quickly decided to bottle our wines at the farm in order to control quality and distribution. Today, I am proud to continue the story of my father's estate!



Château Les Graves Du Champ Des Chails

BORDEAUX

Village: Saint-Aubin-de-Blaye

Terroir: Clay-gravels and sandy-clay soils - Subsoils of deep gravels - 45 meters high - 25-year-old vines

Winemaking and ageing: Mechanical harvest at the end of September / beginning of October with integrated sorting. Traditional vinification: yeasting, enzyme input, settling, pumping-over, delestage, cold maceration. Ageing in concrete and stainless steel vats.

Blend: 95% Merlot, 5% Cabernet Sauvignon

Tasting comments: A fresh nose of cherry and blackcurrant, complemented by delicate toasted notes. The palate is round, supple and elegant, finishing with a pleasant sense of freshness.

Food and wine pairings: Grilled or roasted red meats, roasted root vegetables, aged ewe's milk cheese

