

CHÂTEAU LA GRAVE BÉCHADE "CUVÉE PRESTIGE"



COTES DE DURAS ROUGE

Blends

100% Merlot

Vinification and aging

Traditional vinification, matured 12 months in oak barrels

Agreements

Better served at 16° Food Pairing : Grilled or roasted red meat. Cheese

Tasting

The wine has a dark deep red color. The nose reveals aromas of red fruits, vanilla and spices and grilled notes. Concentrated and full bodied, this wine is held together by solid structure but full of softness.