



# Château LA GRAVIÈRE

CÔTES DE BOURG  
BORDEAUX

A consistently exceptional red Bordeaux value, Château La Gravière is the second wine of Château Brulesécaille. Situated in the heart of the Côtes de Bourg region on hills only two miles from the Gironde River, Brulesécaille takes its name from the gascon language meaning 'to cut, carve and burn the prunings.' The Récapet family bought the château and vineyards in 1924, and in 1974 Pierre Récapet handed down the property to his daughter and son-in-law, current owners Martine and Jacques Rodet. Estate vines are as old as 75 years. Château Brulesécaille was a listed **cru Bourgeois** in Cocks and Féret's 1868 *Bordeaux et ses Vins*.



Château la Gravière is a traditional Right Bank Bordeaux blend of Merlot, Cabernets Sauvignon and Franc, and Malbec. As agriculturalist Jacques Rodet explains, "the Merlot brings roundness, flesh and alcohol, the Cabernet Sauvignon brings framework and complexity and the Cabernet Franc brings framework and finesse." Twelve to fourteen months in oak expands the dimensionality of the ultimate cuvée. The Rodet family's passion and

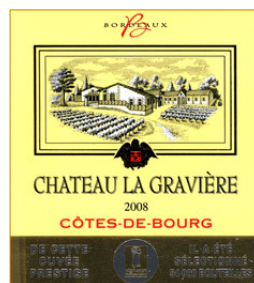
respect for nature is well evidenced by their demand for natural biological balance in the vineyards at every point throughout the year—first and foremost, *these are natural wines*.

The estate hand-harvests and sorts its grapes with a meticulous bent that informs every stage of production: the fruit is de-stemmed according to vintage and cautiously crushed for a 3–5-week maceration and temperature-controlled fermentation in stainless. Careful aging, efficient yet patient élevage, delicate fining, and conscientious bottling yields the happy, heart-warming result of the Rodet family's vision and commitment – consistently fine yet reasonably-priced red Bordeaux.

## CHÂTEAU LA GRAVIÈRE *Côtes de Bourg*

Merlot blended with smaller amounts of Cabernets Franc and Sauvignon, and Malbec. Wonderfully-balanced and consistently rich with approachable fruit and ripe tannins, this performs well in cellar over a conveniently near term of 5-7 years, while complementing a great variety of food.

*2009: dark ruby; expressive nose of smoke, seared hearth and sweet spices; mouth-filling with good ripe fruit and reasonable structure; forward fruit and soft tannins encourage early service; you can see a young French couple in their farmhouse outside Toulouse on a winter's evening serving this red Bordeaux alongside pigeon casserole*



*Thank you for your time and for your interest in Connoisseur wines.*