

CHATEAU LAGRAVETTE LACOMBE

Lesparre, Medoc
AOC Medoc

Website: www.bessansegur.com



Like a print of a Médoc property in the 19th century, the terroir of Château La Gravette Lacombe stands proudly in the centre of the town of Lesparre Médoc. Its highly specific soils of fine gravel produce excellent Cabernet Sauvignon, grapes bursting with exuberance. This variety courts just the right quantity of the Petit Verdot in the blend to gain a certain definitely Médoc style.

The Domaine

La Gravette Lacombe was listed by Cocks and Feret as from the very first edition in 1850, and then as a Bourgeois Growth in 1893 and 1908. The 17th edition can boast of re-listing a Growth dating from the first!

The frosts of 1956 decimated the few acres of vines dating from just after the war. Marcel ANDRON courageously and lovingly undertook to plant new vines in this superb soil of fine gravel which produces in particular Cabernet Sauvignon grapes with an excellent ageing potential.

Growing

- Geographic position: In the centre of the town of Lesparre-Médoc
- Acreage: 23 acres
- Annual production: 30,000 to 60.000 bottles
- Planting density: 5,000 shoots per hectare
- Average age of the vineyard: 20 years
- Grape varieties: 60% Cabernet Sauvignon, 38% Merlot Noir, 2% Petit Verdot
- Pruning, cropping technique: Double Guyot, 2 canes, alternate buds, successive manual sorting
- of the harvest, grassing if necessary, leaf removal, large area of foliage exposed to the light.
- Traceability: Systematic recording of all ameliorators in the vineyard and cellars
- The harvests are traced and maintain all the typical features of the gravel soil of Lesparre.
- Successive manual sorting on the vine throughout the year;
- Last sorting very close to the harvest
- Reasoning ("Lutte raisonnée" in French) and logic of picking plot by plot ("vendanges parcellaires")

Winemaking

- Aged 18 months in French oak, 25% new
- Picking off of grapes in the vineyard
- Three automated levels of sorting plus one manual sorting
- Transfer of the harvest by conveyor belt (no screw)
- Temperature controlled stainless steel vats
- Long maceration, pneumatic pressing with gravity feed
- Mechanical harvesting is an option for quality as part of a "technical approach »:
- Substantial and high quality harvesting potential (to draw maximum benefit from the good weather spells)

Château La Gravette Lacombe

Médoc 2003

60% Cabernet Sauvignon, 38% Merlot Noir, 2% Petit Verdot. French oak only for 12 months.

Tasting Notes

Dark purple-colored, with an excellent nose of smoke and creme de cassis intermixed with licorice. It offers creme de cassis, cherry, plum, fig and cedar characteristics on the palate

Food Pairing

New York Steak with Potato Leek Gratin, Baby Carrots Bordelaise Sauce



Lagravette Terroir : Medoc gravel



The Winery (on the left) and the owners' House (on the right)



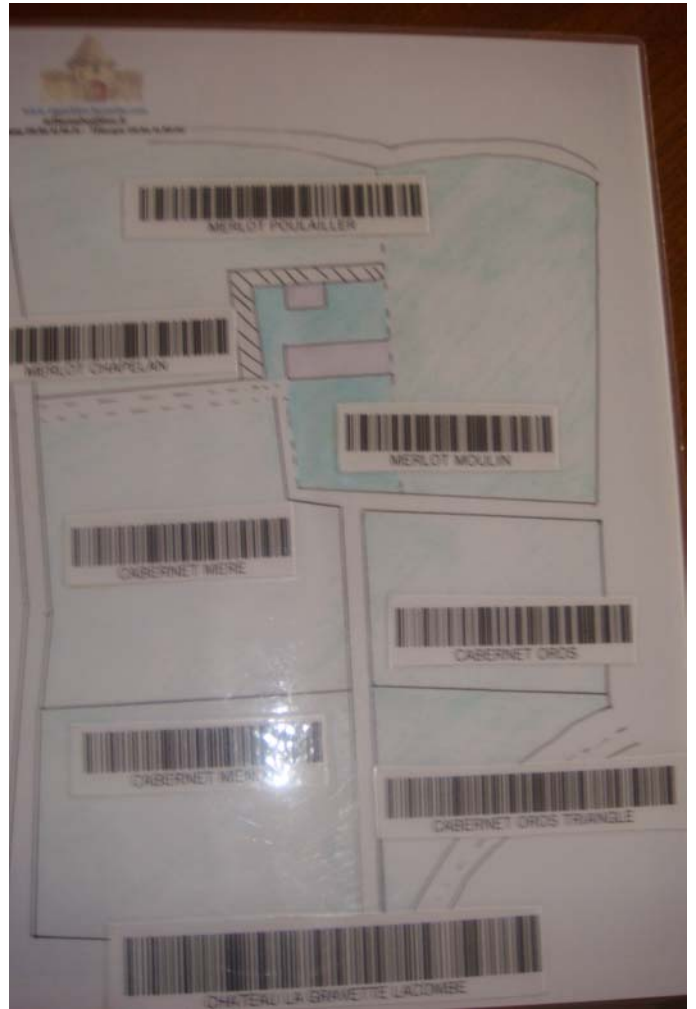
The Chai



Lagravette-Lacombe wines are aged 18 months in French oak, 25% new



Green Harvest



Traceability per plot



Food Safety GST 2006 Award