



CHATEAU LA GRAVE

Sainte-Croix du Mont

1998



90% Semillion 10% Sauvignon Blanc

THE APPELLATION

Sainte Croix du Mont is on the right bank of the Garone, next to Loupiac and facing Sauternes-Barsac. The presence of botrytis cinerea, the "noble rot", concentrates the must of the grapes, which are picked by hand late in the harvest season and in several stages.

THE ESTATE

Owner : Jean-Marie Tinon



Chateau La Grave Vineyards 1



Chateau La Grave Vineyards 2

SOIL

24 acres of vines planted
2,500 cases made every year
Terroir : clay-limestone (12 acres) and clay-graves (12 acres)

VINIFICATION

Harvest 100% by hand with successive sorting (« tris successifs »).
Pneumatic pressing : slow and soft extraction.
Temperature controlled fermentation.

TASTING NOTES

This classic Sainte-Croix is full and generous, almost buttery in texture at times, but in addition has a great acidity and an impressive structure which gives it a great potential for ageing.

FOOD PAIRING

Can accompany a wide range of dishes (Foie gras, Roquefort, as an aperitif or with dessert) and is also a joy to savor with a good cigar

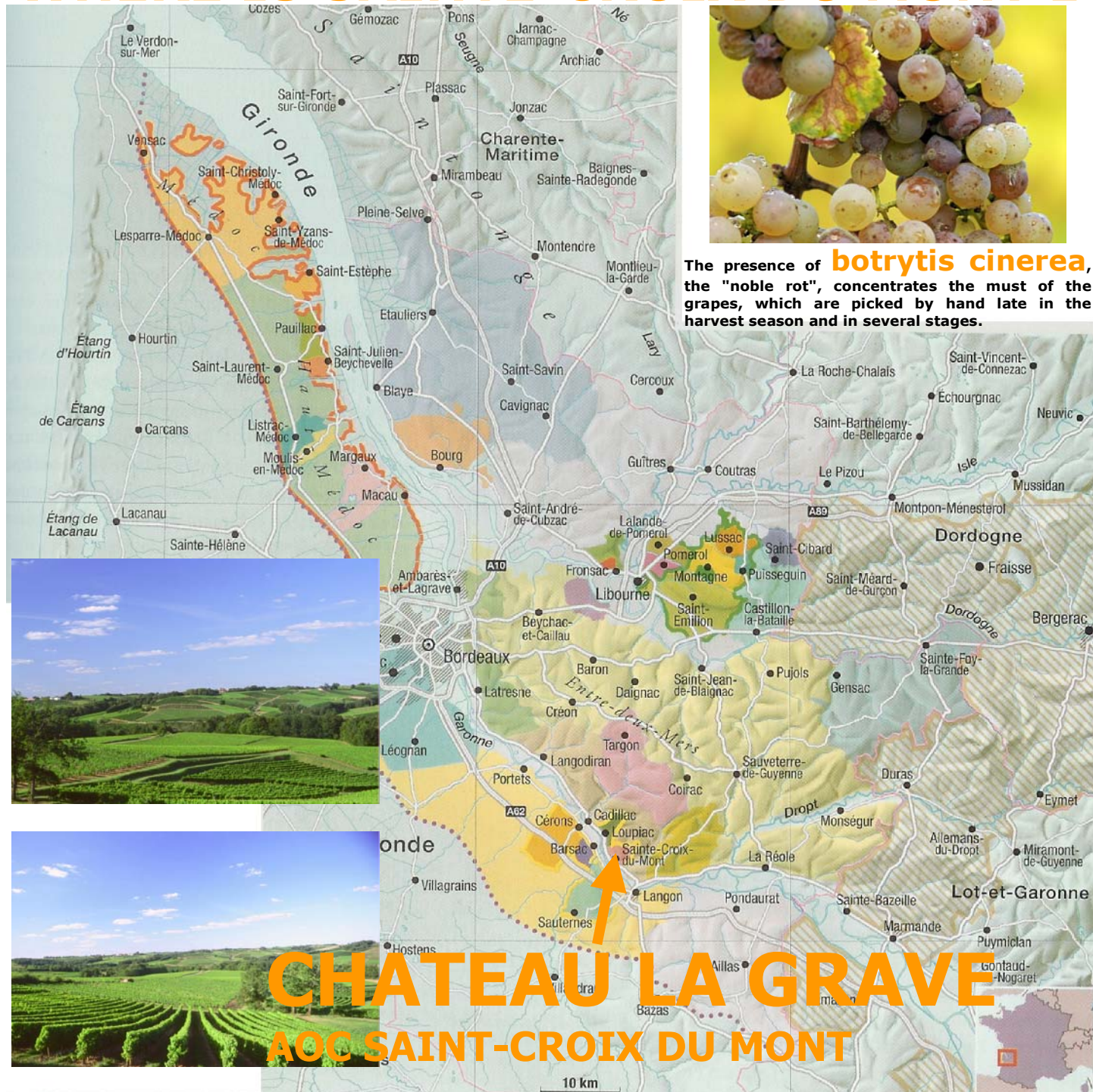


Tarte Tatin, made with apples but even apricots, is a typical pairing with Chateau La Grave 98'



Legally, Roquefort can only be made in the town of Roquefort (South West of France). AOC since 1925...

WHERE IS SAINTE-CROIX DU MONT ?



The presence of **botrytis cinerea**, the "noble rot", concentrates the must of the grapes, which are picked by hand late in the harvest season and in several stages.