

De-stemming, skin maceration before pneumatic press draining. Heat regulated fermentation régulée at 16°. Low temperature stabilisation.

This variety never disappoints us. Together as a before dinner drink and or with a meal that accompanies an entree :

- Aperitif
- Shellfish or Seafood
- Warm starter
- Grilled fish
- Garlic based dishes



Château La Grave

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