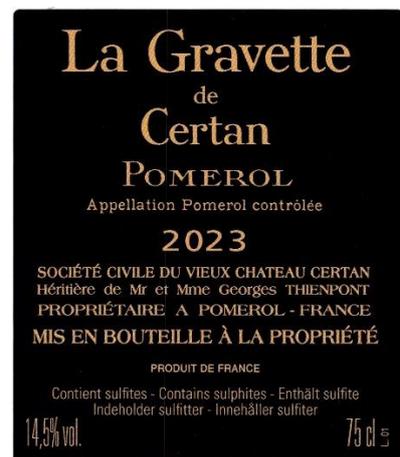
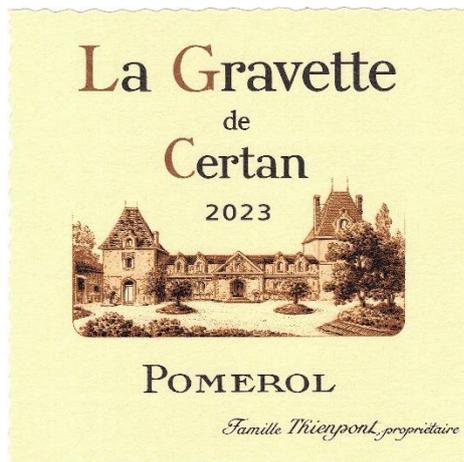


La Gravette

de

Certan

2023



Blend : 100% Merlot.

Ethanol : 14,5 %/Vol.

Yield : 43 hectoliters per hectare.

Harvest : From September 11th to finish September 23rd, 2023.

Winemaking : In traditional oak vats. Light extractions by pump over.

Vatting : Between 21 et 28 days.

Ageing : 18 months in 50% new oak barrels.

Bottling : May 26th to 30th, 2025.

Tasting notes:

La Gravette de Certan 2023, the second wine of Vieux Château Certan, immediately attracts with its deep ruby color and delicate aromas of fresh, ripe and concentrated merlot grapes. The pure and fresh mouth-watering attack is coming with hints of red and black fruits. The finish is coated with soft and silky tannins. Thanks to its balance and long aromatic persistence, it is a wine of character which will delight the taster for many years.

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