

BORIE-MANOUX

Clos de la Bonneterie

GRAVES

The 6.20 ha terroir, made up of gravel and pebble deposits, mixed with sand and clay due to the proximity of the Garonne river. These vines, with an average age of 25 years, are planted on poor, highly permeable soils that ensure optimum regulation of the water supply to the vines. The pebbles have the advantage of accumulating heat throughout the day and releasing it at night, allowing the grapes to ripen to perfection.



VINEYARD

SOIL :
Gravel

GRAPE VARIETY :

80% Merlot
20% Cabernet Sauvignon



WINE MAKING PROCESS

Harvest dates: Merlot from 11 to 17 September and Cabernet Sauvignon on 28 September. Mechanical harvest, destemmed and crushed. Traditional Bordeaux vinification with 20 days maceration



TASTING

Deep ruby colour, complex nose, ripe fruit, round and greedy attack, dense and long finish.

BLEND 2020:

75 % Merlot
25 % Cabernet Sauvignon



MATCHING WITH FOOD

This red Graves can be served with a roast leg of lamb.



BORIE-MANOUX
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