## KERMIT LYNCH WINE MERCHANT

#### CHÂTEAU LA GRAVE

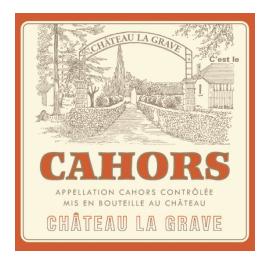
Country: France
Region: Southwest
Appellation(s): Cahors

Producer: Philippe Bernède

<u>Founded:</u> **2013** 

Annual Production: N/A Farming: Traditional

Website: N/A



Deep in the southwest of France, amidst dramatic rock formations and cliffs, the Lot River slowly snakes its way along the valley floor, coiling covetously around the charming town of Cahors. The diversity in architecture serves as a proud historical mark left by many previous generations of inhabitants. Once a former Roman town, Cahors was also as a center of commerce during the Middle Ages that served as an important crossroads for pilgrims on the trail to Santiago de Compostela. Among the many specialties that have brought pride to the region, the constant has been its wine. A.O.C. Cahors is known as the "black wine" of the Southwest—the deeply inky, earthy wines that seem to complement the regional fare of duck (and duck fat!) so wonderfully. Cahors is also the birthplace of Cot, the grape more commonly known as Malbec

Philippe Bernède (also proprietor of <u>Clos La Coutale</u>) is no stranger to the Southwest as his family has farmed vines here for many generations. His Château La Grave stands out as it is 100% Malbec, a rarity here in Cahors as most often the wines are blended with up to 30% Merlot or Tannat. La Grave is an incredible value on multiple levels—it is a hearty, full-bodied wine to drink now and a top candidate for your cellar.

www.kermitlynch.com info@kermitlynch.com



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# CHÂTEAU LA GRAVE (continued)

Wine	Blend	Vine Age		Vineyard Area*
Cahors	Malbec	Planted in 1990, 1995	Red Clay	15 ha

<sup>\* &</sup>quot;ha"=hectares; one hectare equals roughly two and a half acres

#### **VITICULTURE / VINIFICATION**

- Grapes are sorted and de-stemmed after the harvest
- Fermentation last 5 weeks in stainless steel tank with daily punch-downs
- Aged in 100-HL wood tanks for on year before bottling
- Aged in bottled for 3 months
- Not filtered nor fined

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