

Château L'Avocat - AOC Graves Rouge 2005

Key Facts

- **Area under vine** - 5.3 hectares.
- **Soil** - Terraces of river gravel and sand deposits with sub soil limestone, clay, iron pan.
- **Red Varieties** - 40% Cab.Sauvignon, 50% Merlot, 10% Cab.Franc.
- **Harvesting/Winemaking** - Hand picked, triaged and pressed pneumatically, Pre ferment maceration 5 days, Alcoholic fermentation in tank, Post ferment maceration 3 weeks. Malolactic fermentation in barrels. Left on lees for six months.
- **Aging** - 30% of wine aged for 14 months in new French oak, 70% in 1 year old oak.
- **Style** - Fruity nose with peppery characters, multiple levels of depth, subtle integrated oak flavors and tannins.



Vintage Notes: 2005- Heralded as one of the great Bordeaux vintages . Long dry summer, without the excessiv heat of 2003 allowing for smooth tannin development, cool nights protected acidity. A wine of structure and depth of flavour.

