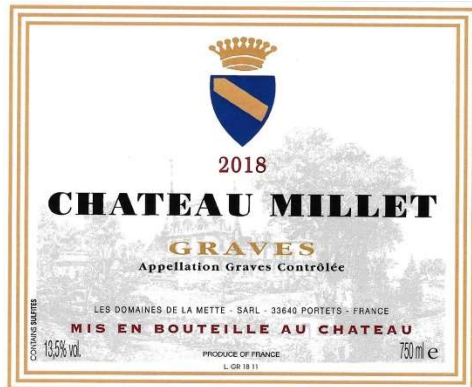


# CHÂTEAU MILLET

## GRAVES ROUGE



Château Millet is the crown jewel of the Domaines de La Mette, a collection of chateaux comprised of 62 hectares of vines in Graves and 20 hectares in Bordeaux Supérieur appellations. Ch. Millet is located 20 kms from Bordeaux in the village of Portets. The impressive chateau was re-built in the late 19th Century on the foundations of a Medieval castle. Today, the chateau and vineyards are in the loving care of Thierry de La Mette and Jean-Batiste Solorzano, who manages the day-to-day operations of Domaines de La Mette. Chateau Millet's 18.8 hectares of vines are planted on the gravelly soil of a clay and limestone plateau overlooking

the Garonne River. 1 hectare of vines facing south on ideal limestone soil is planted to white grape varietals, Sauvignon Blanc, Sauvignon Gris and Semillon. The southern exposure ensures an excellent maturity for these delicate grapes, giving them the signature style and taste that has made Graves wines famous. Chateau Millet Graves Blanc "Cuvée Henri" is named in homage to Thierry's late father, Henri de La Mette. The rest of the vineyard is planted to Cabernet Sauvignon, Merlot, Petit Verdot and Carménère that produce a red wine that is at once elegant yet flavorful, the hallmark of Graves wines. Bright fruit, floral aromas and suppleness are the hallmarks of de La Mette wines, all invitations to the pleasures of the connoisseur's palate.

<b>Region:</b>	Bordeaux
<b>Appellation:</b>	Graves
<b>Owner:</b>	Domaines de La Mette
<b>Farming practices:</b>	Sustainable farming techniques are used. All de La Mette properties are rated HV3 by the French government.
<b>Soil:</b>	Sandy gravel, clay and gravel subsoil
<b>Varietals:</b>	50% Cabernet Sauvignon / 50% Merlot
<b>Age of vines:</b>	20 yrs
<b>Yield:</b>	55 hl/ha; average production is 144,000 bottles per year

**Vinification and élevage:** Vinification in stainless steel; 2 to 3-week cuvaision, 9 to 12 months élevage in barrique, 25% new oak. Everything is done to make a generous, supple, elegantly balanced wine.

**Tasting notes:** Aromas of ripe dark fruits with a subtle hint of oak lead to a wine that is round and supple on the palate. Its layers of lush fruit combine with its ripe tannins to make this harmonious wine a joy to be enjoyed with beef and lamb dishes and flavorful cheeses. Classic Graves elegance!

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