

CALVET

Limited Release Sauvignon Blanc

Designation : BORDEAUX BLANC – SAUVIGNON

Grape varieties : 75% Sauvignon Blanc, 5% Sémillon, 20% Sauvignon gris

Vinification : Total pellicular maceration for all three grape types, in order to extract the fruity flavors and lend the wine smoothness and body.

Handling under inert gas in order to avoid any oxidation, and to preserve the flavors and freshness. Fermentation at 64 F° in new barrels (100%).

Maturation on the dregs of the grapes ('sur lies') and regular stirring. Early bottling preserves the youth of this wine

Tasting notes:

- **Color :** A beautiful pale yellow, with green highlights.
- **Nose :** A fine, elegant nose, with floral aromas (acacia, flowers of the vine) and fruity notes (passion fruit, grapefruit, litchi).
- **Palate :** A well balanced palate with a fresh, enduring final of flinty mineral notes and floral-fruity elements (peach, tangerine zest).

Recommendations : An excellent accompaniment to shellfish, smoked salmon and grilled fish.

Serving condition in F° : 46 – 50

Alcohol content : 12



Non contractual pictures

