

CALVET

Limited Release

Cabernet - Merlot

Designation: BORDEAUX AOP ROUGE -MERLOT

Grape varieties: 100% Merlot

Origin : Bordelais

Vinification: Batches of grapes selected according to their aromas. Harvested at the peak of aromatic ripeness. Cold settling. Fermentation at between 26-28°C to preserve the fruit aromas. Short and regular “pumping over” operations to extract the tannins, colour and aromas. Maturing on fine lees with lees stirred; bottled young to preserve the freshness of the aromas.

Tasting notes:

- **Color:** A wonderful ruby body with purple highlights.
- **Nose:** An intense bouquet of red fruits (redcurrants, raspberries) and black cherries.
- **Palate:** Soft with round, elegant tannins and red fruit and liquorice notes. Very long finish

Recommendations: Perfect accompaniment to grilled red meats and lamb

Serving condition in F° : 61 - 65

Alcohol content: 13

Cellar potential: 3 years

Non contractual pictures

