

CALVET – RESERVE

Merlot – Cabernet Sauvignon

Designation : BORDEAUX AOC RED

Grape varieties : 80% Merlot, 20% Cabernet Sauvignon and Cabernet Franc.

Origin : Entre deux Mers and Blayais Bourgeois

Vinification : The winemaker, Benjamin Tueux, rigorously selected lots of Merlot and Cabernet based on aromatic characteristics and intensity, Dulong style. The grapes are harvested at the peak of aromatic ripeness and destemmed to avoid vegetal flavors. A modern vinification and monitoring to ensure a fruity wine: fermentation between 26-28°C in stainless steel vats, the juice is protected under inert gas to preserve the aromas of the grapes.

Tasting notes:

Soil: Clay chalk

Color: Very wonderful deep, brilliant garnet color with fuchsia highlights

Nose: Powerful, fruity and persistent nose with blackcurrant and candied cherry Aromas

Palate: The wine is round, full-bodied with silky tannins and well balanced. Its finish is long and fruity with notes of gingerbread, caramel and black pepper.

Recommendations: With red meats, whether grilled or with its sauce, as well as with game and soft cheeses. This wine develops its wonderful aromas even further with 2 hours decanting before drinking.

Serving condition in F°: 61- 65

Alcohol content: 13.5

Cellar potential: 7 years over which time the sensorial profile will develop.



Non contractual pictures