CALVET
Collection MARGAUX

Designation: MARGAUX AOP RED

Grape varieties: 70% Cabernet Sauvignon, 20% Merlot, 5% Malbec and 5% Petit Verdot

Origin: Margaux is an important appellation in the Haut-Medoc district of Bordeaux in south-western France. Land divisions are of vital importance in the Medoc, because of the value of the grapes that grow here. The location of a parish boundary or a small stream can make the difference for a winery between relative anonymity and long-lived global fame. In Saint-Julien, Saint-Estephe and Pauillac, the vineyards belonging to each chateau are clearly divided and consolidated in a single zone. In Margaux, this is not the case. Here, even vineyards belonging to the wealthier chateaux are dispersed and mixed in with those of their rivals. The result is that the effects of unique terroir are a little more widely distributed in Margaux. Producers here create individuality through their own winemaking practices and choice of grape varieties, rather than relying on the qualities created by terroir.

Vinification: Manual harvesting, followed by the sorting of any green or rotten grapes, stripping, destemming, fermentation between 28 and 34°C. Based on tastings, daily "remontage" operations (more frequently if necessary) with aeration as required; "rack and return" operations to extract the maximum aromas, color and tannins. Maceration for 4 to 5 weeks. Matured for 12 months in new French oak barrels.

Soil: Gravel, argilo-calcareous, argillaceous gravel.

Tasting notes:

- Color: A deep red ruby with brick-red highlights.

- Nose: An intense nose of blackcurrants, black cherries, vanilla and prunes.

- Palate: Full bodied on the palate. Its tannins are powerful and round with a long, fruity and spicy finish.

Recommendations: When young, this wine can be enjoyed with grilled meats and spicy dishes; aged, it is the perfect accompaniment to feathered game and meats in sauce.

Serving condition in F°: 61 - 65

Alcohol content: 13

Non contractual pictures