

# CALVET

## Collection MEDOC

**Designation:** GRAND VIN DE BORDEAUX - MEDOC AOP RED

**Grape varieties:** 75% Cabernet Sauvignon, 15% Merlot, 5% Malbec and Petit Verdot.

**Origin:** The Médoc terroirs stretch on the Garonne's Left Bank. The appellations of these terroirs produce remarkable red wines that are powerful and complex, with exceptional aromatic persistence. A great number of Bordeaux's classified wines are produced in the Médoc

**Vinification:** Traditional vinification: harvesting at an optimal maturity determined by tasting. Fermentation at a high temperature (28-32°C) with pumping over with or without aeration (the number is determined every day according to tasting), followed by a malolactic fermentation in vat. These pump-over increase the color, the tannins, and fruit extraction.

**Soil:** Gravelly

**Tasting notes:**

- **Color:** A brilliant ruby color. A robust and well-balanced wine, fleshy, with covered and powerful tannins.

- **Nose:** A very fine and delicate nose of red fruits (black cherry, prune) and spices (cinnamon, clove).

- **Palate:** Well-structured attack, powerful tannins, ample on the palate with a long final. Finishes on little red fruits aromas and liquorice notes.

**Recommendations:** With poultry, roasted meats, feathered game and cheese.

**Serving condition in F°:** 61 - 65

**Alcohol content:** 13

**Cellar potential:** 1 to 6 years with evolution of the sensorial profile



Non contractual pictures