

CALVET

Collection POMEROL

Designation: GRAND VIN DE BORDEAUX - POMEROL AOP RED

Grape varieties: 100% Merlot

Vinification: Stripping followed by pressing, fermentation between 25 and 30°C. Based on tastings, maceration with «remontage» operations to extract the maximum aromas, colors and tannins. Stored in vats.

Tasting notes:

- **Color:** Deep, brilliant ruby.
- **Nose:** A very elegant bouquet of red fruits (cherries, raspberries, violets and rose petals) with hints of spices (cinnamon, vanilla).
- **Palate:** A round and velvety attack developing onto a fleshy quality. A well balanced wine with a long, fruity and spicy finish.

Recommendations: The perfect accompaniment to red and white meats, and feathered game especially.

Serving condition in F°: 61 - 65

Alcohol content: 13



Non contractual pictures