

CALVET

Collection Sauternes

Designation: AOP SAUTERNES WHITE

Grape varieties: 80% Sémillon, 15% Sauvignon and 5% Muscadelle

Origin: 50 km to the south east of Bordeaux. In one of the most famous wine growing area in the World.

Vinification: Vintage at an extreme maturity of the grapes. During the maturation, a fungus: the "noble rot" develops on the skin grapes thanks to a particular microclimate in the region. The grapes are picked up one by one.

Soil : Clay-sandy.

Tasting notes :

- **Color:** A gold color.

- **Nose:** A complex nose of white flowers, apricot and honey.

- **Palate :** This wine is sweet and accompanied by an explosion of aromas (crystallized mandarin, apricot jam, citrus fruit) where a good acidity balances the richness in natural grape sugars.

Recommendations : This wine was selected to accompany foie gras (goose liver), roquefort (cheese), pastries (Genoese cake) and fruits.

Serving condition in F°: 48 - 50

Alcohol content: 13

Cellar potential: 5 - 15 years

Bottle capacity: 375 ML



Non contractual pictures