



Vignobles de Bordeaux

BRUNOLAFON
wine selection



Château Calvimont, AOP Graves, Red, 2018

AOP Graves, Bordeaux, France

Château de Cérons has always been linked to its vineyard. The property is named after the Marquis de Calvimont, a Bordeaux parliamentarian from Normandy, who during the 18th-century received many artists and intellectuals in the majestic salons of the Château. A place steeped in history and a winemaking tradition that has been carried on wonderfully since 1958 by the Perromat family.

PRESENTATION

The Cérons appellation, located at the gateway to Sauternes, is an enclave in the Graves region. This fabulous terroir is marked by two specificities: a subsoil of limestone plates with asterias covered with gravel alluvial deposits and a particular microclimate. Those exceptional conditions are the hallmark of wines with a beautiful minerality and great aromatic precision. HVE 3 certified, respect for the environment and people are essential. Xavier Perromat has resumed meticulous plot work in order to reveal all the finesse and quality of this terroir. A true gem!

WINEMAKING

Vatting in thermo-regulated concrete tanks under Bioprotection (avoiding sulphiting). Cold pre-fermentation maceration for 2 to 3 days. Fermentation for 20 days. Gentle extraction work by successive pumping over. Run-off and devatting then malolactic fermentation in concrete tanks. Aging in French oak barrels for 12 months (25% in barrels, 75% in tanks)

VARIETALS

Cabernet sauvignon 50%, Merlot 50%

13,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

17°C / 63°F

AGEING POTENTIAL

5 years

TASTING

Bright black cherry colour, sensual, soft and caressing nose with a crisp and refreshing red fruit palate. Toasty red fruit notes pure and fresh with a full mouthfeel. A beautiful modern, accessible Graves from noble terroir.

FOOD PAIRINGS

Graves wines go well with red meat, game birds, fish in sauce, white meats and some cheeses with a bloomy rind such as Camembert, Brie, Brick de Goat or Brillât Savarin.

