



# 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.

