





# Château Calvimont, AOP Graves, White, 2017

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

Gentle pressing in stages then fine and precise settling. Cold stabilization for 1 to 7 days. Fermentation in thermo-regulated stainless steel tanks. Batônage before aging on fine lees for 6 months in stainless steel tanks.

## **VARIETALS**

Sémillon 75%, Sauvignon blanc 25%

# 12 % VOL.

GM: No.

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

## SERVING

12°C/54°F

### AGEING POTENTIAL

5 years

## **TASTING**

Chateau Calvimont Graves is bright, fresh and well-balanced. The dominant Semillon brings richness and tropical fruit flavours along with a smooth texture. The Sauvignon Blanc and Gris bring vivacity, minerality, classic citrus and floral aromas to the

**FOOD PAIRINGS** 

This wine will go very well with powerful cheeses such as Gorgonzola, Parmesan, Roquefort, Fourme de Montbrisson or Roncal.

