



Vignobles de Bordeaux

BRUNOLAFON
wine selection



Château Calvimont, AOP Cérons, White, 2011

AOP Cérons, 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. Batónage before aging on fine lees for 6 months in stainless steel tanks.

VARIETALS

Sémillon 90%, Sauvignon blanc 5%, Muscadelle 5%

14 % 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 blend.

FOOD PAIRINGS

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

