# Château Calvimont Blanc, AOP Graves 2022

**FGI0502022**

*Les Vins de Xavier et Caroline Perromat*

*— Bordeaux, France*

Poised, elegant white Bordeaux.

## Production

Grapes were hand harvested in late September, whole bunch pressed and fermented in stainless steel with 4-6 weeks of lees stirring. The wine was aged in temperature controlled stainless steel tanks on its lees for 6 months and is completely unoaked.

## Tasting note

Delicate, aromatic nose and nicely herbaceous with gentle fruit on the palate. It has a good linear structure with a gentle complexity and mineral freshness on the finish. The high proportion of Sémillon means that the wine will also benefit from some bottle ageing.

## Food Match

Whole sea bream, cooked on the barbecue and served with homemade mayonnaise and a tomato salad.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Graves

Grape Varieties:
Sauvignon Blanc 50%, Semillon 40%, Sauvignon Gris 10%

Suitable for:
No

Bottle Barcode:
3560041921223