Château Calvimont Rouge, AOP Graves 2020

FGI0552020

Les Vins de Xavier et Caroline Perromat

— Bordeaux, France

A red Graves with real finesse and character sustainably produced by a charming husband and wife team - Xavier and Caroline Perromat.

Production

Xavier's vines grow on a fine gravel soil over a deep limestone subsoil. The gravity-fed winery is designed for the gentlest processing of the hand-harvested grapes. Fermentation takes place in small, thermo-regulated vats,and lasts 20 to 30 days depending on the variety. Malolactic fermentation is in cement vats before the wine is transferred to French oak barrels (25% new) for twelve months.

Tasting note

Ripe red fruits and subtle cedar wood aromas on the nose are followed by fine but slightly grippy tannins on the palate. An elegant, mineral, very proper and highly-drinkable Graves.

Food Match

Beef and or venison dishes.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Graves

Grape Varieties:
Cabernet Sauvignon 50%, Merlot 50%

Suitable for:
No

Bottle Barcode:
3560041911200