La Quille Blanc, AOP Graves 2023

FGI0472023

Château Calvimont

— 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

Plush, ripe bramble fruit with a fine mineral structure and well-judged tannins with a very drinkable, sapid finish.

Food Match

Beef and or venison dishes.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Graves

Grape Varieties:
Sauvignon Gris 6% Sauvignon Blanc 30% Semillon 64%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens