

CHÂTEAU CALVIMONT 2009

A "tailor-made" vintage

After a dry, cool winter, warm, sunny weather in summer was ideal for ripening. These fine conditions continued throughout the month of September, producing sweet, juicy grapes with marvellous aromatic potential.

GRAND VIN DE BORDEAUX

Château

CALVIMONT

GRAVES

MIS EN BOUTEILLE AU CHATEN

Appelation: AOC Graves Red

Village : Cérons

Surface area: 10 hectares

Geology: Mixed gravel soil with sand and small stones resting

upon a subsoil of oceanic limestone.

Blend: 55% Cabernet-Sauvignon

45% Merlot

Vine management : Sustainable Viticulture.

Planting density: 6,600 vines/hectare.

Harvest: Grapes are handpicked at their prime maturity and are

carefully sorted before being taken to the winery for

the crush.

Winemaking: Fermentation takes place in small thermo-regulated

vats, with time in the vats lasting between 20 to 30 days depending on the vintage. The malolactic

fermentation takes place in cement vats.

Ageing: Aged in barrels, 20% of new wood.

Bottled at the Château.