

## CHÂTEAU CALVIMONT

### Graves Blanc

The home of the famous Haut-Brion, the Graves appellation in Bordeaux for centuries has produced red and white wines with an aristocratic mien and effortless elegance in perfume and flavor. The region's name points to its terroir strength: "graves" describes a gravelly terrain. Winemakers Xavier and Caroline Perromat have worked tirelessly for more than a decade to restore this historic property in the heart of Graves. The estate's Graves Blanc reflects faithfully the region's alluvial soils and maritime-inspired freshness in each sip.

**WINERY:** Château Calvimont (Château de Cérons)

**WINEMAKERS:** Xavier and Caroline Perromat

**ESTABLISHED:** 2012

**REGION:** FRANCE • Bordeaux • Cérons (Graves)

**APPELLATION:** Graves AOC

**BLEND:** 75% Sémillon, 10% Sauvignon Blanc, 10% Sauvignon Gris, 5% Muscadelle

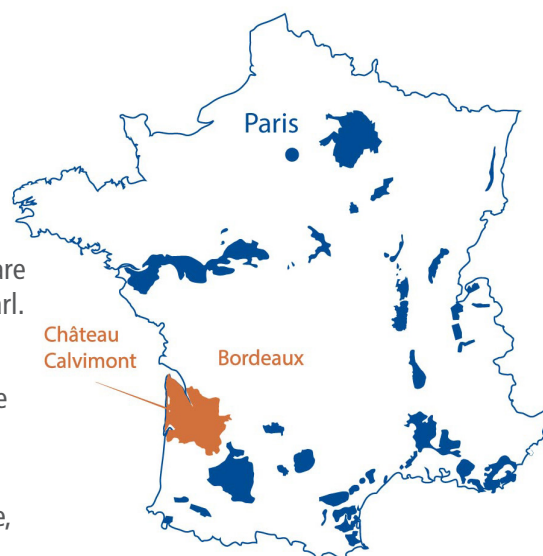
**VINEYARDS:** Estate holdings, around 25 acres in the Graves appellation, are densely planted on mixed gravel and sand soils; subsoils are limestone marl.

**AGE OF VINES:** 25 years, on average

**WINEMAKING:** Hand-harvested. Gently pressed, then cold settled for one week. Fermented on selected yeasts in temperature-controlled, stainless steel tanks. Aged on fine lees in tank for six months.

**TASTING IMPRESSIONS:** Aromas of ripe white fruits, ripe pears and apple, with grapefruit rind. Medium-bodied and fresh, notes of mint and light white pepper.

**PAIRING SUGGESTIONS:** Grilled fish and herbs; roasted chicken; white meat; moderately aged cow or goat cheeses



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