

CHATEAU CALENDREAU BORDEAUX



APPELLATION

Bordeaux, France

VARIETALS

60% Merlot, 30% Cabernet Sauvignon and 10% Cabernet Franc

VINEYARDS

Clay-limestone and clay-silty soils. The property covers one of the highest ridges in the Entre-Deux-Mers region (among the five highest points of the Gironde), thus emphasizing the quality of a vineyard that is well exposed, well ventilated and benefits from natural drainage. On the right bank of the Garonne River some 50km south of Bordeaux.

VINIFICATION

Alcoholic fermentation using selected yeasts for around one week. The juice is run off, then the grape solids are pressed pneumatically. All the wine undergoes malolactic fermentation. Aged in stainless steel vats for 10-18 months. Lightly filtered before bottling.

WINEMAKER'S NOTES

The deep ruby color displays beautiful garnet reflections. Delicate and persistent aromas of spices and ripe red fruits run through the entire tasting. They permeate a soft and round palate, supported by quality tannins. It is harmonious and expresses all the generosity of its terroir.

FOOD PAIRING

Pairs well with lean cuts of meat (Sirloin or Flank Steak), Roast Duck, Turkey, Grilled Vegetables, Beef Bourguignon, Goat and Gruyere Cheeses.



GLASSWARE

Bordeaux Glass



AGING

5 - 10 Years



DECANT

30 - 60 Minutes



SERVE TEMP

64- 68° F