



## Chateau Picque Caillou Rouge NV

### TASTING NOTES

Fresh red fruits on the nose. Palate also very fresh with good acidity and firm but not to excessive tannins.

### FOOD PAIRING

Pleasant to drink and representative of its terroir. Pairs well with game and red meat dishes.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Graves
Vineyard name:	Pessac-Leognan
Vineyard size:	49.4 acres
Soil composition:	Gravel, sandy gravel
Vines/acre:	4048
Yield/acre:	1.6 tons
Year vineyard planted:	1990
First vintage of this wine:	1785
Bottles produced of this wine:	66000

### WINEMAKING & AGING

Varietal composition:	45% Merlot, 45% Cabernet Sauvignon, 10% Cabernet Franc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	8 days
Fermentation temperature:	77 °F
Length of maceration:	21 - 28 days days
Malolactic fermentation:	Yes
Type of aging container:	Oak barrels
Size of aging container:	225
Age of aging container:	30% New, balance 3 years
Type of oak:	French
Length of aging before bottling:	12 - 14 months

### PRODUCER PROFILE

Estate owned by: Paulin Calvet  
Winemaker: Paulin Calvet  
Total acreage under vine: 49  
Estate founded: 1780  
Winery production: 72,000 Bottles  
Region: Bordeaux  
Country: France