






CALVET RESERVE DE L ESTEY

Designation :	CALVET RESERVE DE L'ESTEY
Vintage :	2021
Grape varieties :	60% cabernet sauvignon 35% merlot et 5% petit verdot
Vinification :	Traditional: Beginning with crushing, de-stemming. The fermentation is done at low temperature at 26 degrees, Followed by maceration for 4 to 6 weeks. The aging is done under staves.
Soil :	50% gravel (of Garonne) 50% clay on limestone
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	A ruby red color with purple highlights
 Nose :	A spicy nose with white pepper and vanilla aromas . Followed by blackcurrant and cherry notes.
 Palate :	Dense, firm with silky tannins and ample and aromatic finish
Recommendations :	Red meat, game, dishes in sauce and trays meats
Serving condition in C° :	Between 16 and 18°c
Alcohol content :	12.5
Cellar potential :	Between 7 and 8 years
Acidity G/L :	0



Product code :	641176
Bottle type :	0,75 CALVET GRAV GVIN BC FM
Capacity :	0.75 L
Empty bt weight / size in mm: :	0.7 Kg / L 81.5 x l 81.5 x h 305
Full bt weight :	1.45 Kg
Case weight / size in mm :	8.982 Kg / L 310 x l 265 x h 177
Cubic Capacity :	0.015 m ³
Units per Case :	6
Number of layers :	8
Number of cartons per layer :	11
Number of cartons per palett :	88
Palett weight :	790.416 Kg
Bottle Barcode :	3159560521016
Carton Barcode :	3159560004069

