






CALVET RESERVE DU CIRON

Designation :	AOC SAUTERNES
Vintage :	2019
Grape varieties :	Sémillon, Sauvignon and Muscadelle
Vinification :	Traditional winemaking, with successive sorting for botrytised grapes (those affected by noble rot).
Soil :	Sandy-clay and limestone
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Straw yellow.
 Nose :	Intense, with a highly typical Semillon bouquet and nutmeg notes.
 Palate :	Long vinosity. A well-balanced wine, fleshy and fresh.
Recommendations :	Can be drunk alone or as an aperitif, with foie gras, white meats, poultry and desserts. Gets better as it ages.
Serving condition in C° :	8 - 10°C
Alcohol content :	12.5
Cellar potential :	4 to 10 years
Acidity G/L :	0



Product code :	645253
Bottle type :	0,50 BORD BC BLANCHE HARMONIE
Capacity :	0.5 L
Empty bt weight / size in mm :	0.42 Kg / L 62.3 x l 62.3 x h 300
Full bt weight :	0.92 Kg
Case weight / size in mm :	5.624 Kg / L 190 x l 128 x h 305
Cubic Capacity :	0.007 m ³
Units per Case :	6
Number of layers :	5
Number of cartons per layer :	36
Number of cartons per palett :	180
Palett weight :	1012.32 Kg
Bottle Barcode :	3159560013016
Carton Barcode :	3159561502793

