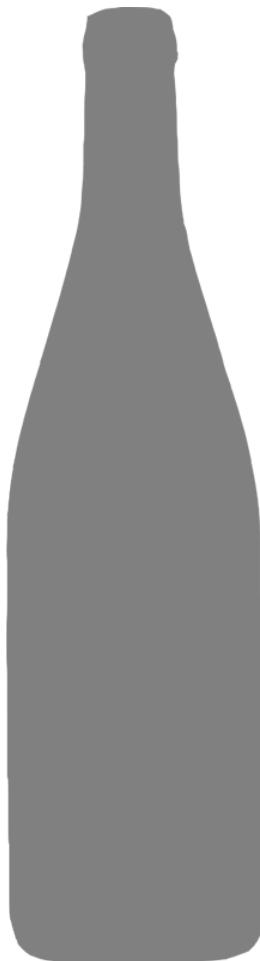


DOMAINE LA CALMETTE

TRESPOTZ

Cahors , France



Availability Private import

Human Nicolas Fernandez et Maya sallée

Millésime 2016

Appellation Cahors AOC

Sols Red clay Limestone Kimméridgian Marl

Altitude Des Vignes 340 meters above sea level

Orientation Various

Cépages Malbec Merlot

Viticulture Biodynamic non-certified in conversion to Organic

Palissage Guyot Poussard

Pi/Hect 5 000 ft/ha

Hl/Hect 35 hl/ha

Vendanges Hand harvested

Vinification One part in whole bunches, the other in destemmed. Gravity encuvage using a carpet. Maceration of 7 to 14 days.

Levures Indigenous

Élevage Maturation on the lees in concrete tanks and in barrels of 3-4 wine old.

Volume D'alcool 13% alc./vol

Sulfites Ajout de SO2 à la mise (1 g/hl) ou non, selon la sensibilité du vin.

Sucre Résiduel 0.8 g/l

Acidité Totale 3.44 g/l

Color Ruby

Degustation Bright fruit, on blackberry, blackcurrant, blood orange. On the palate, the natural freshness of Causse wines is balanced by a fine flesh of fine and discreet tannins.

Temperature Of Service

16°C

BOIRES