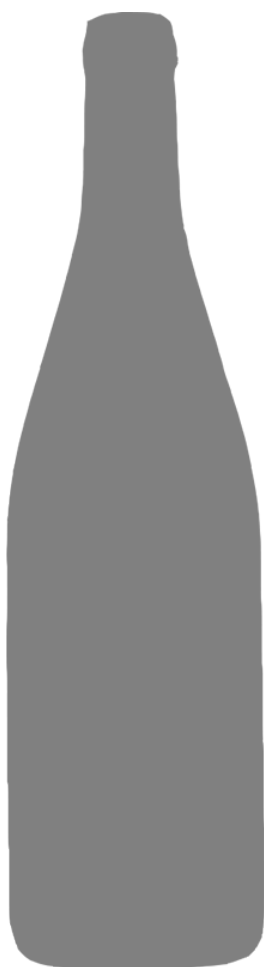


DOMAINE LA CALMETTE

TRESPOTZ

Cahors , France



Availability	Private import
Human	Nicolas Fernandez et Maya sallée
Millésime	2016
Appellation	Cahors AOC
Sols	Red clay Limestone Kimméridgien 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
HI/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
