






## CALVET RESERVE

<b>Designation :</b>	BORDEAUX AOP - SAUVIGNON BLANC
<b>Vintage :</b>	2024
<b>Grape varieties :</b>	100% Sauvignon Blanc
<b>Vinification :</b>	Skin-contact maceration in order to lend aromatic power, body and structure. Handling under inert gas to prevent any oxidation and to preserve the aromas and freshness. Fermentation at 18°C (100%).
<b>Country origin :</b>	FRANCE
<b>Sensory characteristic :</b>	
 <b>Colour :</b>	A lovely light yellow colour with green highlights.
 <b>Nose :</b>	A fresh, elegant nose with floral (acacia, vine flowers), fruity (passion fruit, grapefruit, litchi) aromas.
 <b>Palate :</b>	It is well balanced. Its finish is fresh, longly fruity with floral hues of white peach and mandarin peel.
<b>Recommendations :</b>	Perfect accompaniment to shellfish, smoked salmon and grilled fish.
<b>Serving condition in C° :</b>	6 - 8°C
<b>Alcohol content :</b>	11
<b>Acidity G/L :</b>	0



<b>Product code :</b>	640911
<b>Bottle type :</b>	0,75 CALVET GRAV GVIN BC FM
<b>Capacity :</b>	0.75 L
<b>Empty bt weight / size in mm :</b>	0.7 Kg / L 81.5 x l 81.5 x h 305
<b>Full bt weight :</b>	1.45 Kg
<b>Case weight / size in mm :</b>	9.009 Kg / L 254 x l 171 x h 318
<b>Cubic Capacity :</b>	0.014 m <sup>3</sup>
<b>Units per Case :</b>	6
<b>Number of layers :</b>	5
<b>Number of cartons per layer :</b>	21
<b>Number of cartons per palett :</b>	105
<b>Palett weight :</b>	945.945 Kg
<b>Bottle Barcode :</b>	3159560532302
<b>Carton Barcode :</b>	3159565532307