






CALVET AETOS

Designation :	Vin de France
Vintage :	2023
Grape varieties :	Wonderful blend of 40% Merlot, 30% Cabernet Sauvignon and 30% Syrah.
Vinification :	Half of the grapes undergo a traditional vinification, and the other half, a hot pre fermentation maceration : The grapes are heated up to 80° C, then they are placed in the vats where the warm maceration continues for 8 to 12 h. The wine is pumped over, pressed and filtered, and a 20°C vinification takes place. An ingenious blend of both methods.
Soil :	Clay-limestone.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Superb, deep red color with dark purple reflections.
 Nose :	Powerful and complex nose, marrying notes of ripe, jammy fruits (blackberry, blackcurrant) with roasted aromas of mocha and vanilla.
 Palate :	Rich, full-bodied and dense palate with a harmonious and fruity finish.
Recommendations :	Best served with braised leg of lamb, tender slices of roast beef, diced veal with mushrooms or on its own.
Serving condition in C° :	18°C
Alcohol content :	14
Cellar potential :	3-4 years
Acidity G/L :	0
Residual sugar G/L :	14GR



Product code :	754436
Bottle type :	0,75 BORD LE GRAV CALVET BC FM
Capacity :	0.75 L
Empty bt weight / size in mm: :	0.54 Kg / L 78.5 x l 78.5 x h 300.5
Full bt weight :	1.29 Kg
Case weight / size in mm :	7.9 Kg / L 246 x l 167 x h 312
Cubic Capacity :	0.013 m³
Units per Case :	6
Number of layers :	5
Number of cartons per layer :	24
Number of cartons per palett :	120
Palett weight :	948 Kg
Bottle Barcode :	3500610125485
Carton Barcode :	3500611151681

