

'IMPORTER OF THE YEAR'

-WINE&SPIRITS 2019, 2020, 2022 & 2023!

CHÂTEAU CALVIMONT

Year Founded: 2012**Region:** Bordeaux, Cérons, France**Founders/Winemakers:**
Xavier and Caroline Perromat

Fun Fact: In the eighteenth and early nineteenth centuries the estate belonged to the family of Marquis de Calvimont, members of the Bordeaux parliament originally hailing from Normandy. During this period the Château's majestic reception rooms played host to many artists and intellectuals.

-Sustainable-

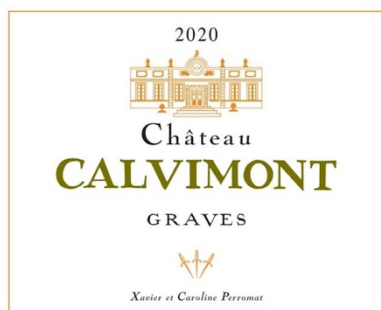
The home of the famous Haut-Brion, the Graves appellation in Bordeaux, for centuries has produced red and white wines with an aristocratic mien and effortless elegance in perfume and flavor. The region's name points to its terroir strength: "graves" describes a gravelly terrain.

Winemakers Xavier and Caroline Perromat have worked tirelessly for more than a decade to restore their family's historic property here in the heart of Graves, just to the north of the famous sweet wine region of Barsac. Their family has been influential in the region for

generations, with their 17th century manor, crafted in the classic Bordeaux "chartreuse" style, a registered historic monument. The village of Cérons maintains its own appellation for sweet white wines, in the style of Barsac and Sauternes. Yet we fell hard for the estate's dry Graves Blanc, a floral and enchanting blend of classic grapes Sémillon, Sauvignon Blanc, Sauvignon Gris and Muscadelle. Alluvial soils and sustainable winemaking here results in a wonderfully complex and savory white wine. The village of Cérons is located within the Graves appellation; it has its own appellation as well, awarded in 1936, for sweet white wines in the style of Barsac and Sauternes. The regional terroir is exceptional, with gravelly sand above layers of limestone, which is believed to contribute to the wine's structure and mineral freshness. The estate farms its some 70 acres in Graves sustainably; vines are planted densely and harvested by hand. Cover crops are planted to encourage the health of the soils, and only organic treatments are used to combat disease.



2019 Graves Blanc



75% Sémillon, 10% Sauvignon Blanc, 10% Sauvignon Gris, 5% Muscadelle. Estate holdings, around 25 acres in the Graves appellation, are densely planted on mixed gravel and sand soils; subsoils are limestone marl. 25-year-old vines, on average. Hand-harvested. Gently pressed, then cold settled for one week. Fermented on selected yeasts in temperature-controlled, stainless steel tanks. Aged on fine lees in tank for six months. Pairs well with grilled fish and herbs; roasted chicken; white meat; moderately aged cow or goat cheeses. Aromas of ripe white fruits, ripe pears and apple, with grapefruit rind. Medium-bodied and fresh, notes of mint and light white pepper.