


2018



PHILOSOPHY OF THE VINTAGE A sunny and warm end of summer 2018 and a little rain towards the harvest period benefitted the ripening of the CALICEM plot which is now nearly 60 years old. This 2018 vintage is all about control and precision. No search for excess of structure or oak, we privileged the fruit touch of these old vines. The finish is long and salivating, the trademark of CALICEM across vintages.

YIELD Given the high average age of vines in the plot, the yield was equivalent to about 25 hectolitres per hectare in the 2018 vintage.

PRODUCTION About 2,300 bottles

BLEND 100% merlot

VINEYARD WORKS Special attention placed on managing the very old age of the vines. Principles of organic-farming.

HARVEST 100 % hand harvests on September 28, 2018, with a first grape selection on the vine and a second on the sorting table.

VINIFICATION Gravity-based, whole-barrel vinification ('vinification intégrale') in 500-litre barrels for the whole plot. Daily slow manual pigeages for color extraction. Extraction of about 30 days depending on the barrel and based on extensive tasting.

AGEING Exclusively French oak barrels of 500L from Allier / Tronçais / Bertranges forests. Ageing of about 22 months in oak (including the vinification intégrale). Two rackings during ageing.

TECHNICAL DATA 14.5% vol.
Bottled in September 2020.