

2019

**PHILOSOPHY
OF THE
VINTAGE**

We harvested CALICEM on September 27, 2019, a date comparable to that of the 2015 and 2018 harvests. The berries were fully ripe and dense, but also well balanced, revealing complex aromatics as soon as they arrived on the sorting table. There was no search for too much oak, instead to emphasize silky and naturally concentrated tannins from these very old vines, while keeping CALICEM trademark long, saline and salivating finale.

YIELD

Yields were limited to about 25 hectolitres per hectare given the age of the vines (about 60 years on average).

PRODUCTION

Only about 2,300 bottles plus a few large formats.

BLEND

100% merlot.

**VINEYARD
WORKS**

Special attention placed on managing the old age of the vines. Plot conducted using the requirements of organic farming.

HARVEST

100 % hand harvests on September 27, 2019, with a first grape selection on the vine.

VINIFICATION

Whole-barrel vinification (*'vinification intégrale'*) in six-500-litre barrels for the whole plot. Daily slow manual pigeages for color extraction. Barrel-specific extractions at moderate temperatures to obtain silky tannins.

AGEING

Exclusively in new French oak barrels of 500L from the Allier / Tronçais / Bertranges forests. Ageing during 22 months in oak.

**TECHNICAL
DATA**

Alcohol: 14.5% vol. and pH of about 3.70.
CALICEM 2019 was bottled in September 2021.