

**PHILOSOPHY
OF THE
VINTAGE**

We harvested the CALICEM plots on 19 September 2020, about one week earlier than in the previous four vintages. After a warm and sunny summer, we had obtained beautiful ripeness and very expressive berries, full of black fruit flavors, by mid-September. CALICEM 2020 is powerful and intense, the nearly two-year ageing has amplified the tannic complexity and structure of the vintage, while preserving the trademark long and saline finish.

YIELD

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

PRODUCTION

Only about 2,240 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 19, 2020, with a first grape selection on the vine.

VINIFICATION

Whole-barrel vinification (*'vinification intégrale'*) in five 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 about 22 months in oak.

**TECHNICAL
DATA**

Alcohol: 14.5% vol. and pH of about 3.70.
CALICEM 2020 was bottled on September 8, 2022.

