



AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION

Château de Callac cuvée Prestige 2020

AOC Graves, Bordeaux, France

Discover Château de Callac Prestige 2020 vintage! Elegant, fruity, and balanced, it offers a taste experience rich in nuances.

PRESENTATION

Founded in 1773, this old farm originally produced cereals and wine on 4 hectares. Today, Château de Callac passionately cultivates 40 hectares of vineyards in the Graves appellation: two dry white wines and two red wines. In 2022, Château de Callac began its conversion to organic agriculture.

TERROIR

Graves and clays.

IN THE VINEYARD

In AB testing

WINEMAKING

25 to 30 days of maceration in temperature-controlled stainless steel tanks.

AGEING

12 to 14 months in French oak barrels, 50% new wood.

VARIETALS

Merlot 75%, Cabernet sauvignon 13%, Cabernet franc 12%

13.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Production volume: 60,000

Surface area of the vineyard: 24 ha

Age of vines: 35 years old

SERVING

Serve at 16-18°C

TASTING

Aromas of black fruits, woody and vanilla notes, dense and structured palate, long and creamy finish.

VISUAL APPEARANCE

Burgundy red dress.

AT NOSE

Very expressive nose with notes of red fruits, blackcurrant, and spices.

ON THE PALATE

Leaked notes that extend in the mouth with a balanced and supple palate, carried by silky tannins.

FOOD PAIRINGS

'Château de Callac cuvée Prestige 2020 will be the perfect companion for a pork tenderloin with cranberries or a wild mushroom risotto. The notes of red fruits and spices in this wine will pair perfectly with the tenderness of the meat or the richness of the mushrooms.'



REVIEWS AND AWARDS

LE GUIDE
HACHETTE
DES **VINS**

1 étoile
Le Guide Hachette des Vins

