

JC. CALVET BRUT CLASSIC 2020

AOC Crémant de Bordeaux

~ Background ~

Calvet, one of the oldest French wine brands in the world, was founded in 1818 by Jean-Marie Calvet. In 1849, Jean-Marie and his son Octave built warehouses and opened an office in Bordeaux, they later expanded to Burgundy in 1870 to become the largest wine company in France in the 19th and most of the 20th century. While Calvet was sold in New York as early as 1882, its focus was primarily Europe, Argentina and Asia, and so its presence in the USA had all but disappeared by the late 1990s. Sixth generation négociant and direct descendant Jean-Christophe Calvet, and his eldest son Jean-Sebastien Calvet, in partnership with Les Grands Chais de France, re-introduced Calvet back into the USA market with the release of Calvet Brut Blanc in Spring 2017. In 2021, after a successful reimplementation of the Calvet Crémant in all US states, Les Grands Chais de France & Jean-Christophe Calvet reinforced their partnership by enabling the Calvet family to have their own exclusive brand - **JC. Calvet Brut Classic**, now being the only exclusive Calvet Crémant in the US market. JC. Calvet Brut Classic is a sparkling wine from the Crémant de Bordeaux appellation and made with the méthode champenoise. Bordeaux has produced sparkling wines for well over 100 years, but the appellation Crémant de Bordeaux, was not made official until 1990. Production remains relatively small as only about 500 acres in the entire region of Bordeaux are devoted to producing crémants.



~ Winemaking ~

- JC. Calvet Brut Classic is made using the *méthode champenoise*. Due to French laws, non-champagne sparkling wines using this method must refer to it as the *méthode traditionnelle*.
- Grapes manually harvested in small boxes, pressed and settled.
- After racking, first fermentation at 16°-18°C to preserve freshness.
- **Blending (70% Semillon and 30% Cabernet Franc)** and bottling.
- *Prise de mousse* (second fermentation). *Liqueur de tirage* (mixture of still wine sugar and yeast) added to the wine then closed with a crown cap. Bottles are stored horizontally and the second fermentation begins, lasting up to 8 weeks.
- *Aging*. Wines age in the bottle (on the lees) for 12 months, gaining flavors and body.
- *Remuage (riddling)*. Bottles placed on special racks that hold them at a 45° angle with crown cap pointed down. Every few days bottles are slightly turned, given a small shake and twist, and then restored on racks with the angle gradually increased until the bottle is upside down. This process pushes the dead yeast cells and sediment towards the neck of the bottle.
- *Dégorgement (disgorgement)*. The dead yeast and sediment removed.
- *Dosage*. Liquid lost from disgorgement replaced with *liqueur d'expédition*.
- *Final corking* with a protective wire cap placed over the top of the bottle.

~ Tasting Notes~

Beautiful golden yellow body. Crisp and slightly yeasty nose with aromas of yellow fruits and brioche. Very fine and persistent pinpoint bubbles that tease the mouth and finishes up with crispy dry finish. Enjoy JC. Calvet Brut Classic as a replacement for Champagne as an aperitif, cocktail blend, brunch libation or at any cause for celebration.



Jean-Marie Calvet, Founder



Jean-Christophe Calvet, Owner