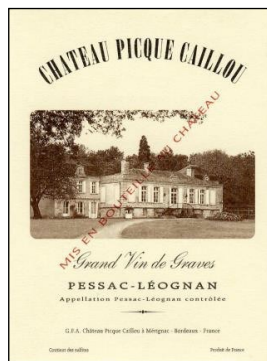




Isabelle and Paulin Calvet, Owners



CHATEAU PICQUE CAILLOU 2021 AOP Pessac-Léognan

— Background —

Who would not love a castle in the middle of the city! Chateau Picque Caillou was built in 1780 in what was then the countryside outside of Bordeaux, but has now become a part of the growing city of Bordeaux. The illustrious Chateau Haut Brion is just a few hundred meters away (15 minute walk). In fact, it is one of the few estates, along with its neighbors Haut Brion and Pape Clement, that have resisted the development urge and preserved their extraordinary terroir to make unforgettable wines. The Pessac-Leognan appellation, which was created in 1987, is reserved for the most exclusive estates in the well known Graves region. Picque Caillou is owned by Isabelle and Paulin Calvet (cousins of Jean-Christophe & Margaret Calvet), who took over the management of the estate in 1995, and purchased it in 1997. This dynamic couple has brought a fresh burst of life to this property. Since the initial involvement of the famous winemaker Denis Dubourdieu, his partner, Valerie Lavigne took over as head consultant oenologist. Picque Caillou is now producing superb wines that win awards and accolades every year.

— Viticulture —

- **65% Cabernet Sauvignon, 25% Merlot, 10% Petit Verdot**
- Average vine age 25 years. Density of 6,900 to 10,000 vines/hectare.
- Soil and subsoil: gravel and sandy gravel. The soil is made up of consecutive layers of gravel and pebble debris, most of it brought down from the Pyrenees mountains eons ago.
- Addition of carefully dosed natural manure compost and a pruning system adapted to permit permanent research into the restriction of crop size as well as leaf thinning and careful green harvest during July and August.
- A recently completed drainage system perfects the naturally excellent filtration of sandy gravel soil.
- Haute Valeur Environmental is the highest environmental certification for vineyards in France. It is based on biodiversity conservation, plant protection strategy, management of fertilizer use and management of water.

— Winemaking —

- Care is taken to choose the harvest date to avoid over maturity of the grapes, especially the Merlot.
- Alcoholic fermentation and maceration in temperature controlled stainless steel vats (26°30°).
- Delicate press to gently extract tannins.
- Aged 12-14 months in oak barrels. Only 30% new barrels are used in order to avoid excessive tannins from the wood, which would mask the fruit and natural elegance of this delicate wine.
- 5,500 cases produced annually.



93 Points. Delicious mix of blackcurrants, cherries and chocolate with hints of graphite and smoked meat. Tight, medium body and layers of polished tannins. It's round, creamy and long-lasting with a crushed-rock note at the end.

