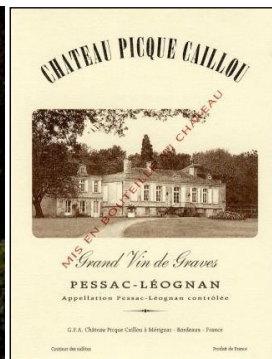




Isabelle and Paulin Calvet  
Owners



## CHATEAU PICQUE CAILLOU BLANC 2023 AOP Pessac-Léognan

### — Background —

Château 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. Isabelle and Paulin Calvet took over the management of the estate in 1995, and purchased it in 1997. This dynamic family 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 —

- **100% Sauvignon Blanc.**
- 23 hectares; 20.5 hectares of red grape varieties and 2.7 hectares of white grape varieties.
- Average vine age 25 years. Density of 6,900 to 10,000 vines/hectare.
- Soil and sub-soil: 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 —

- Hand picked.
- Fermentation started in vats at low temperatures (15-18°C) then continued and finished in 50% new barrels and 50% 1 year old barrels made of French oak.
- Aged 8 months in barrels on fine lees, with frequent stirring up of the lees in oak barrels.
- Very small production of Picque Caillou Blanc - only 4800 bottles produced per year (400 cases).



**92-93 Points.** Very pretty depth of fruit here, with sliced green pears, apples and minerals, as well as some crushed stone. It's medium-bodied, bright and flavorful. Nice balance to it.