



Calamin

Grand Cru

Appellation	Calamin Grand Cru
Grape(s)	Chasselas
Altitude	430 – 470m
Vine's age	Average of 25 years
Terroir	clay limestone
Vinification	Inox tank for 9 months
Alcohol	12,7% vol.
Aspect	Light color, slightly amber
Nose	Expressive with floral aromas
Mouth	Rich and mineral
Pairing	The pairing will be perfect with a fondue but will also lend itself very well to perch fillets, sushi or a terrine of vegetables. Over the years, its delicate notes will ring true with a score of fine fish cooked in sauce.
Cellarability	4 - 6 years
Temperature	8 - 10 °C
Allergen	contains sulfites
Size(s)	75 cl, 150 cl