



# Magnum Cailleton Rouge 2022

AOC Graves



## Grape varieties :

- 10% Malbec, 90 Merlot

## Alcohol content :

- 12,5 %

## Soil and Climate :

- Loamy-gravelly soil with an oceanic climate

## Tasting notes :

- Intense nose of ripe fruits, prunes, and gingerbread, with hints of chocolate and caramel.  
Soft attack leading to a generous palate with notes of blackcurrant, prunes, chocolate, and velvety tannins.

## Winemaking and aging :

- Aged for 9 months in stainless steel tanks with a generous infusion of new French oak staves. This aging gives the wine exceptional suppleness and richness, with a perfectly integrated structure and elegant oak, highlighting the finesse of the fruit and the aromatic richness of the vintage.

## Food pairing :

- To be enjoyed with grilled rib of beef, lamb shank tagine, Saint-Félicien cheese, or a dark chocolate tart.

## Aging potential :

- 5 years and beyond



**GRAVES**  
L'ORIGINE DES BORDEAUX

