

BORIE-MANOUX

La Réserve Picque Caillou

PESSAC LEOGNAN

2022

La Réserve de Picque Caillou is the second wine of the Château Picque Caillou. The property is located at the gates of the city of Bordeaux in the heart of the Pessac-Léognan appellation. This 21-hectare vineyard carries a name indicative of its pebbly soils that originated from sediments deposited by the nearby Garonne River over thousands of years. In 2006, Paulin Calvet took over the daily running of the vineyard, breathing new life into the estate and giving it new impetus.



VINEYARD

SOIL :
A layer of Gunz-type Pyrenean gravel.

GRAPE VARIETY :
60 % Cabernet Sauvignon
35 % Merlot
5 % Petit Verdot



WINE MAKING PROCESS

Fermentation and maceration during 4 weeks in stainless steel tanks. Aging for 12 months in barrels.



TASTING

Beautiful deep ruby-garnet. Elegant nose combining dark fruits with fine spicy and toast notes. Full-bodied and rich yet nervy palate with lovely intense, young aromas, purity and delicacy. A Graves with good breed.

BLEND 2022 :
40% Cabernet Sauvignon
60% Merlot



MATCHING WITH FOOD

Ideal for pairing with both red and white meats, such as lamb, guinea fowl, pheasant, or ribeye steak.



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