



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: February 16, 2017

Label Certificate Number: 973157

**Pursuant to the application of : AQUITAINE WINE USA LLC
Holder of permit/license number : S788383**

**Brand : CALVET BRUT ROSE
Fanciful Name : BRUT ROSE
Vineyard : N/A
Class : ROSE SPARKLING WINE
Vintage : 2015
Appellation : CREMANT DE BORDEAUX
Size(s) : 50ML-30L
Stated Alc. Content : 12.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 17030001000029**

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

**Label Approval Section
Tax Division
Label.Approval@tabc.state.tx.us**

**c/o AQUITAINE WINE USA LLC
56 GYPSY LN
BERKELEY, CA 94705**



TEXAS ALCOHOLIC BEVERAGE COMMISSION



IMPORTED BY
AQUITAINE WINE USA, LLC
BERKELEY, CA
www.aquitainewine.com

CALVET BRUT ROSÉ

CRÉMANT DE BORDEAUX
APPELLATION D'ORIGINE PROTÉGÉE

BOTTLED BY CALVET AT F-33720 LANDIRAS - GIRONDE - FRANCE

The House of Calvet, founded in 1818 in Bordeaux, has an international reputation of producing outstanding quality wines. Calvet Brut Rosé from Bordeaux will charm you by its brilliant, delicate, salmon robe, and its pinpoint bubbles, which enhance the elegant bouquet of raspberries and cassis. The crisp, round palate will seduce you with its delicious red fruit flavors and clean, long finish. Made using the méthode traditionnelle, the grapes for this sparkling rosé are manually harvested and fermented at 16°-18°C. The wine then undergoes a secondary fermentation in the bottle for 12 months, followed by disgorging, dosage and final corking. Enjoy Calvet Brut Rosé as an aperitif, cocktail blend, brunch libation, or at any cause for celebration. Serve chilled at 5°-7°C.

PRODUCT OF FRANCE - SPARKLING ROSÉ WINE - ALC. 12.5% BY VOL.

GOVERNMENT WARNING : (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS
SULFITES
750ML



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ET208456

CALVET
à Bordeaux
CRÉMANT DE BORDEAUX
BRUT ROSÉ
2014



TEXAS ALCOHOLIC BEVERAGE COMMISSION

