



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**

Texans Helping Businesses & Protecting Communities

**CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: February 06, 2019

Label Certificate Number: 1044375

Pursuant to the application of : AQUITAINE WINE USA LLC

Holder of permit/license number : S788383

**Brand : CALVET BRUT SPARKLING WHITE WINE, SEMILLON,
CABERNET FRANC**
Fanciful Name : BRUT
Vineyard : N/A
Class : SEMILLON, CABERNET FRANC
Vintage : 2012
Appellation : CREMANT DE BORDEAUX
Size(s) : 50ML-58L
Stated Alc. Content : 12% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 18082001000356

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
PO BOX 2008
AGOURA HILLS, CA 91376**



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An Aquitaine Wine Exclusive

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

CALVET BRUT

70% SEMILLON & 30% CABERNET FRANC

APPELLATION CREMANT DE BORDEAUX PROTEGEE

Elaborated 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 is a dry sparkling wine which will charm you by its brilliant light golden body and pinpoint bubbles, and seduce you with its elegant bouquet of peaches and brioche, and crisp fresh flavors. Made using the *méthode traditionnelle*, the grapes (70% Semillon & 30% Cabernet Franc) used for this sparkling wine are harvested manually and fermented at 16°-18°C. The wine then undergoes a secondary fermentation in the bottles for 11 months, followed by disgorging, dosage and final corking. Enjoy Calvet Brut as an aperitif, cocktail blend, brunch libation, or at any cause for celebration. Serve chilled at 8°-10°C.

PRODUCT OF FRANCE - SPARKLING WHITE WINE - ALC.12%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

