



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

Date: June 05, 2014

Label Certificate Number: 874326

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

**Brand : CHATEAU PICQUE CAILLOU
Class : CABERNET SAUVIGNON-MERLOT
Vintage : 2011
Appellation : PESSAC-LEOGNAN
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 13% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 12058001000147**

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.

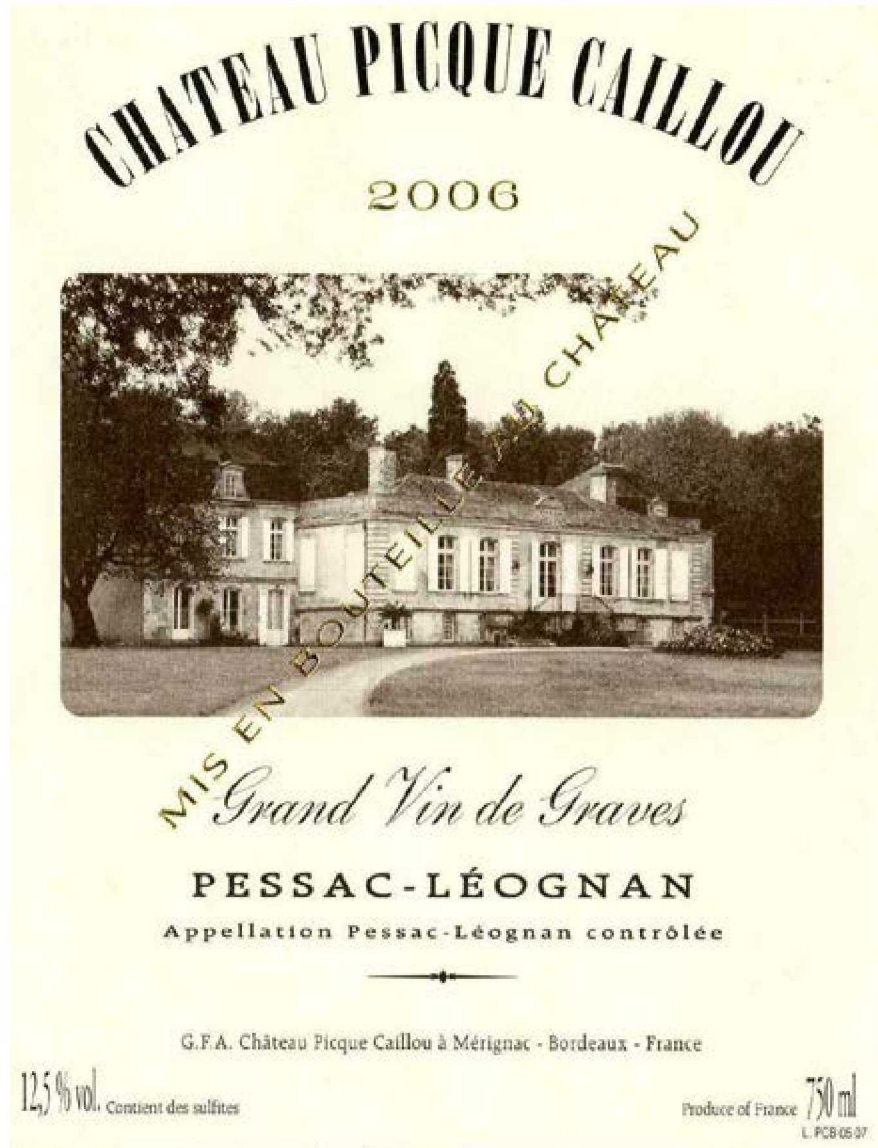
This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents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

**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





TEXAS ALCOHOLIC BEVERAGE COMMISSION

AQUITAINE
WINE COMPANY



A Jean-Christophe Calvet USA Exclusive Wine

**IMPORTED BY
AQUITAINE WINE USA, LLC
BERKELEY, CA**

CHÂTEAU PICQUE CAILLOU 2006

APPELLATION PESSAC-LÉOGNAN CONTRÔLÉE

Mise en Bouteille au Château

G.F.A. Château Picque Caillou à Mérignac - Bordeaux - France

50% CABERNET SAUVIGNON & 50% MERLOT

This château of 50 acres is the last surviving estate within the Bordeaux city limits and is owned by Paulin and Isabelle Calvet, whose families have been in the wine business for 6 generations. Under the guidance of famous oenologist Denis Dubourdieu, the wine produced at Picque Caillou has seen a remarkable evolution in complexity and style. Sand and gravel soils. High density plantings of 4,050 vines per acre. Manual harvest. Aged 14 months in French oak barrels. *Deep ruby color with bluish-purple highlights. Intense, complex nose of chocolate, tobacco, smoke and cloves. Elegant, refined, medium-bodied palate. Pure, sweet tannins and a nice finish.*

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

PRODUCT OF FRANCE RED BORDEAUX WINE
ALC. 12.5% BY VOL. 750 ML

www.aquitainewine.com

