



Thunevin

Calvet Maury

Vin Doux Naturel 1974 by Thunevin is a rare and mature sweet wine, shaped by time and tradition. It reveals intense aromas of dried fruit, caramel, nuts, and spice. On the palate, it is rich and layered, with a silky texture and a long, complex finish that highlights its remarkable evolution.

Flavor profile

Rich and deeply expressive on the nose, this wine reveals layers of dark cherry, black raspberry, cassis, and dried fig, evolving into complex notes of cocoa, coffee, leather, woody earthiness, caramel, toffee, toasted walnut, and warming nutmeg.

Food pairing

An exceptional companion as an aperitif or alongside dark chocolate, blue cheeses, and berry-based desserts, where its richness and complexity are beautifully enhanced.

Tasting notes

Full-bodied, luscious, and intensely concentrated, the palate is beautifully balanced by natural sweetness and an elegant velvety texture, delivering remarkable richness while maintaining harmony and finesse.

Aging

In huge oak casks ('foudre') until bottling.

Appellation

Region

Bordeaux

Country

France

Wine type

Red

Blend

Grenache Noir

Vintage

1974

Alcohol %

16.5

Bottle size (ml)

750

Soil

Schist

Harvest

100% manual.