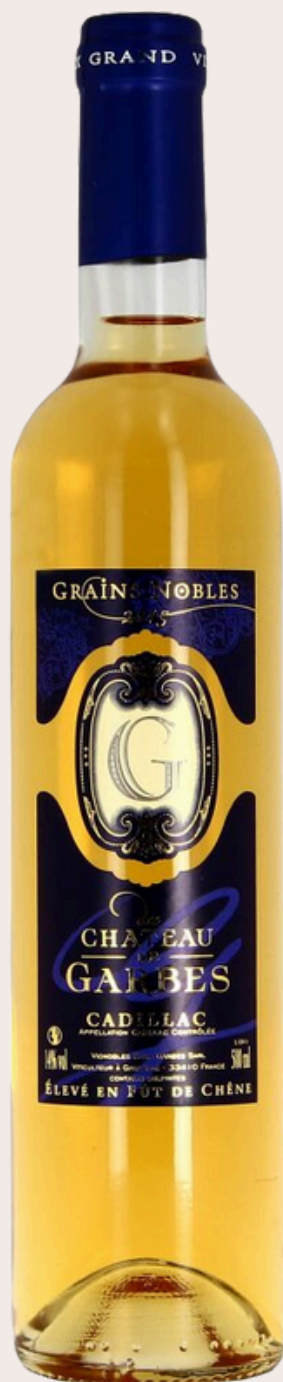


CADILLAC LIQUOREUX GRAINS NOBLES



Château
de GARBES

THE BIRTH OF A WINE

Our sweet white wine with the Cadillac Cuvée Grains Nobles appellation is harvested manually, at the end of the season, from old vines over 70 years old and from a selection of over-ripe grains. This AOC Cadillac Grains Nobles sweet white wine is only produced in years when the best climatic conditions are met, favoring the development of Botrytis cinerea and noble rot. This fungus feeds on the water contained in the grape berry, concentrating thus the aromas of flower and sugar. It differs from "its little brothers" by fermentation and vinification only in oak barrels for two years.

TASTING NOTES

This nectar is characterized by a warm and luminous color with golden reflections. The nose is surprising by its aromatic richness and the intensity of its aromas of honey and caramel. The first attack on the palate is fresh. The palate is then surprised by the power of this sweet wine with notes of candied fruit. The structure is well balanced and the finish delightfully persistent.

TECHNICAL SHEET

AOC: Cadillac

Owner: Vignobles DAVID Garbes

Grape variety: 100% Semillon

Degree: 14% vol.

Soils: Clay-gravelly, southern slope

Average age of vines: 40-60 years

Food & wine pairings: as an aperitif, with foie gras or characterful cheeses, white meats

Tasting advice: Serving temperature of 6 to 8°C.

Shelf life: 1 to 30 years

Packaging: 75 cl bottle in box of 6 bottles



105 route de Larrayan
33410 GABARNAC
France



www.chateaudegarbes.fr



05 56 62 92 23



contact@garbes.fr