

CÔTES DE BX ROUGE CUVÉE SELECTION



Château de GARBES

THE BIRTH OF A WINE

Our "Selection" vintage from Château de Garbes is harvested from old vines carefully chosen according to the maturity of the berries. It is aged in 100% French oak barrels for 12 months. The wine is raked only once and gentle filtration is carried out before bottling.

The label of this vintage is inspired by that which adorned the first wine bottled at Domaine de Garbes: a tribute to our ancestors embodying the know-how of several generations of winegrowers.

TASTING NOTES

Its garnet and brilliant color reveals a tannin and balanced wine that will be appreciated between 5 and 12 years of age. Its powerful bouquet evokes wild and ripe red fruits. Ageing in French oak barrels allows the wine to express natural toasted, spicy and vanilla notes, offering silky tannins in the finish with a pleasant roundness.

TECHNICAL SHEET

AOC: Côtes de Bordeaux Red

Owner: Vignobles DAVID Garbes

Grape varieties: 70% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc

Soils: Clay-gravelly

Average age of vines: 30 years

Strength: 13.5% vol.

Food & wine pairing: duck breast, leg of lamb, characterful meats and cheeses or chocolate desserts.

Tasting advice: decanting in a carafe with serving temperature between 15 and 18°C

Shelf life: 5 to 12 years

Packaging: 75 cl bottle in carton of 6 bottles and 150 cl magnum



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