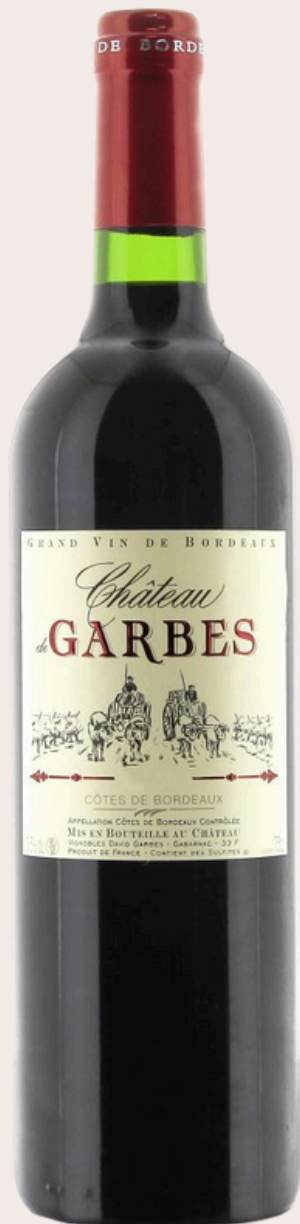


# CÔTES DE BX ROUGE CUVÉE TRADITIONNELLE



## Château de GARBES

### THE BIRTH OF A WINE

Our traditional red Côte de Bordeaux vintage from Château de Garbes is made from a blend of three Bordeaux grape varieties: Merlot, Cabernet Franc, Cabernet Sauvignon. In order to respect the specific characteristics of each plot, the harvest date is carefully chosen and can be staggered according to the evolution of the maturity of the berries. Traditional maceration and fermentation follow. This vintage is historic for the David family and always appreciated. It is faithful to the expression of our terroir and reveals elegant fruity notes.

### TASTING NOTES

The cuvée traditionnelle is distinguished from the range by its tannin and fruity authenticity allowing the obtaining of a silky red wine. With a beautiful purple color with garnet reflections, its nose will seduce you pleasantly with a round and slightly spicy finish.

### 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
- Degree:** 13% vol.
- Food & wine pairing:** with red meats, country ham, rillettes, cheeses and chocolate dessert.
- Tasting advice:** decanting in a carafe - serving temperature between 15 and 18°C
- Shelf life:** 2 to 8 years
- Packaging:** 75 cl bottle in box of 6 bottles, 150 cl magnum in cardboard box and 5 L Bag in box



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