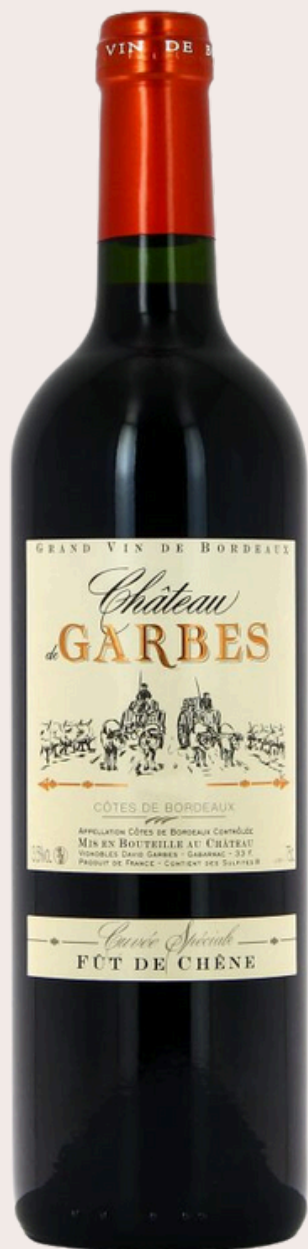


CÔTES DE BX ROUGE CUVÉE FÛT DE CHÊNE



Château de GARBES

THE BIRTH OF A WINE

Our red wines from Château de Garbes are made from a blend of three Bordeaux grape varieties: Merlot, Cabernet Franc, Cabernet Sauvignon. This Côte de Bordeaux Red oak barrel vintage differs from the traditional vintage by its aging for one year in barrels after vinification. Château de Garbes has more than two hundred barrels carefully selected and renewed every five years. This breeding favors woody and fruity notes in achieving a fine and harmonious balance.

TASTING NOTES

Its brilliant purple colour reveals a robust and balanced wine that will be appreciated between 2 and 10 years of age thanks to its freshness and melted tannin. Its nose is fine and fruity, enhanced by toasted and natural vanilla notes that gracefully accompany a full and round palate.

TECHNICAL SHEET

AOC: Côte 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 game meat, oriental dishes, cheese or chocolate fondant

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

Shelf life: 2 to 10 years

Packaging: 75 cl bottle in box of 6 bottles, 150 cl magnum in cardboard box and double 300 cl magnum



105 route de Larrayan
33410 GABARNAC
France



www.chateaudegarbes.fr



05 56 62 92 23



contact@garbes.fr