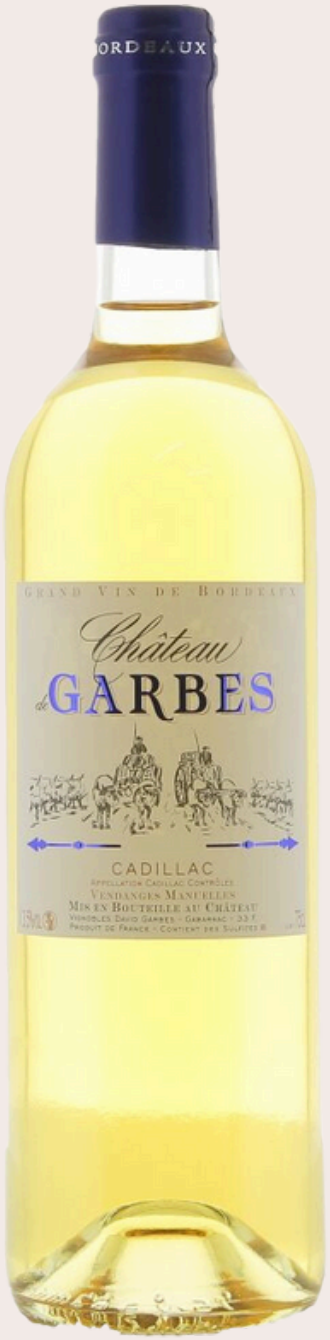
CADILLAC LIQUOREUX CUVÉE TRADITIONNELLE



Château de GARBES

THE BIRTH OF A WINE

Château de Garbes farms 62 ha of vines including 20 ha of Séemillon grape variety to produce its sweet white wines in AOC Cadillac. This sweet wine comes from late manual harvests through successive sorting.
The vines specially selected for their age and their terroir are facing south on a clay-gravelly terroir in order to produce grapes in small quantities. From October onwards, the morning fogs generated by the presence of the Garonne favor the development of Botrytis Cinerea and, thanks to the autumn sun, the sugar concentrates in the berries.

TASTING NOTES

A warm yellow color and a golden shiny gives this sweet wine a heavenly character. Its fresh nose is pleasantly raised with delicately flowery fruity notes. Its refreshing mouth gives way to a surprising sweetness, elegant and aerial.

TECHNICAL SHEET

AOC: Cadillac
Owner: Vignobles DAVID Garbes
Grape varieties: 100% Semillon
Soils: Clay-gravelly, southern slope
Average age of vines: 70 years
Degree: 14% vol.
Food & wine pairings: as an aperitif, with foie gras, goat cheeses, white meats, roast poultry.
Tasting advice: serving temperature between 6 and 8°c
Shelf life: 1 to 20 years
Packaging: 75 cl bottle in box of 6 bottles and 5 L Bag in box

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