

BORDEAUX BLANC SEC



Château
de GARBES

THE BIRTH OF A WINE

Our dry white Bordeaux AOC dry white wine from Château de Garbes is made from Sauvignon and Sémillon grape varieties, on a clay-loamy terroir. The freshness and fruitiness of this dry white Bordeaux on the palate is surprising. It is due to a vinification method which begins with cold liquid stabilization then alcoholic fermentation and aging on fine lees which will give it roundness and finesse.

TASTING NOTES

This dry white wine reveals a light and luminous colour. Its nose is fine and expressive with typical floral accents of Sauvignon Blanc. Round on the palate and slightly pearly, it is also surprising by its freshness and finesse with citrus notes with a persistent and gourmet finish.

TECHNICAL SHEET

AOC: Dry white Bordeaux

Owner: Vignobles DAVID Garbes

Grape varieties: Sauvignon majority - Sémillon

Soils: Clay-loamy

Degree: 13% vol.

Average age of vines: 15 years

Food & wine pairing: as an aperitif, with grilled fish, oysters and shellfish

Tasting advice: serving temperature between 6 and 8°C.

Storage: consume within 2 years

Packaging: 75 cl bottle in box of 6 bottles



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