

BORDEAUX ROSÉ



Château
de GARBES

THE BIRTH OF A WINE

This AOC Bordeaux rosé wine from Château de Garbes is made from red grapes, 50% Cabernet Franc and 50% Cabernet Sauvignon harvested at early maturity. As with the whites, this wine comes from pressing. During the fermentation of the must, the temperature is rigorously monitored in order to preserve all the aromas. It is carried out in a thermoregulated vat then after decanting, the wine is stirred on fine lees during its aging to obtain a fruity and rounded aromatic finesse.



TASTING NOTES

This Bordeaux rose with a brilliant, pale and limpid color presents a fine and expressive nose. On the palate, it is slightly pearly and surprises with its freshness and roundness. It reveals gourmet aromas of red berries enhanced with a hint of raspberry.

TECHNICAL SHEET

AOC: Bordeaux rosé

Owner: Vignobles DAVID Garbes

Grape varieties: 50% Cabernet Franc, 50% Cabernet Sauvignon

Soils: Clay-loamy

Average age of vines: 35 years

Degree: 13% vol.

Food & wine pairings: as an aperitif, with summer grills, cold meats, salads, couscous, etc.

Tasting advice: Serving temperature between 6 to 8°C

Storage: consume within 2 years

Packaging: 75 cl bottle in box of 6 bottles, Bag in box 5 L



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