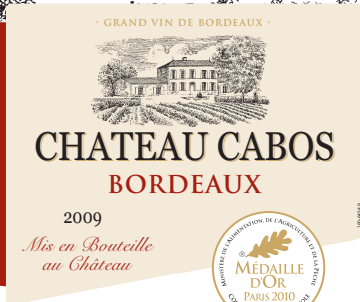




D'une belle robe pourpre, ce vin est intense et charmant. Au nez, il offre des arômes d'épices douces, de fruits noirs compotés et de cerises grottées. Sa bouche à l'attaque ample et charnue, aux tannins savoureux, montre une finale tout en fraîcheur, sur des notes kirschées et de gelée de fruits rouges. Ce vin se marie parfaitement avec des viandes rouges rôties.



Gold Medal
Paris 2010



Château Cabos

BORDEAUX 2009

Owners:
Brigitte Mestreguilhem

Location:
Rauzan

Type of Soil:
Clay-limestone

Grapes Varieties:
90% Merlot, 10% Cabernet Franc.

Winemaking Techniques:
Traditionnal with a 3 to 4 maturation period in thermoregulated stainless steel vats

Production:
109,303 bottles

Tasting Notes

With its fine crimson colour, this wine is intense and charming. On the nose it offers mildly spicy aromas along with black-fruit compote and morello cherry. In the attack, it is ample and fleshy with flavoursome tannins, leading to a wonderfully fresh finish with notes of kirsch and red-fruit jelly. This wine will go perfectly with roasted red meat.

