



L'Or de Cabidos Blanc liqueux IGP Comté Tolosan 2011

IGP Comté Tolosan, France

The Cabidos "OR" Petit Manseng Doux is only produced in exceptional years, when the weather conditions allow the grapes to become increasingly concentrated, while maintaining a lively acidity to balance the sweetness. Then, only the best barrels are chosen from two of the best and oldest parcels on the estate. This is the quintessential Cabidos, the 2011 vintage being the last one produced to date in this range.

TERROIR

South-facing hillside plantations on clay-stone soils.

IN THE VINEYARD

Taille Guyot Simple.

100% manual harvest using crates to avoid the risk of bruising.

HARVEST

18 octobre 2011

WINEMAKING

A high-tech cellar with temperature-controlled stainless steel tanks into a cold decanting room and a barrel cellar. A long cold pre fermentation settling process encourages the development of aromas and flavours. Fermentation in small batches.

AGEING

24 months in Burgundy oak barrels (45% new barrels).

VARIETAL

Petit manseng 100%

Contains sulphites.

TECHNICAL DATA

Surface area of the vineyard: 7 ha

Yield: 15 hL/ha

Age of vines: 20 years old

AGEING POTENTIAL

10 to 15 years

TASTING

Intense flavours in perfect balance with fresh acidity and a lighter alcohol content (11.5%). Rich and intense aromas of dried fruit, such as fig and especially apricot. An exceptional wine with enormous concentration, excellent balanced acidity and a very long finish. For the winemaker it is like "Christmas in a bottle".

REVIEWS AND AWARDS



94/100

Wine Enthusiast

