



Cabidos Saint Clément blanc doux IGP Comté Tolosan 2018

IGP Comté Tolosan, France

Located in the Pyrénées-Atlantiques, north of Béarn, the property works the vines with the greatest respect with a reasoned culture without fertilizer and a manual harvest for a better selection of grains.

The Saint Clément doux is made from a selection of the best grapes of the best parcels.

TERROIR

South-facing hillside plantations on stony-clay soils.

IN THE VINEYARD

Guyot Simple pruning.

100% hand harvesting using cagettes to avoid risk of bruising.

Harvest: from end of November to mid-December.

WINEMAKING

A high-technology winery with temperature-controlled stainless steel tanks, cold settling room and barrel store.

A long, cold pre-fermentation settling enhances aroma and flavour development, before fermentation in small lots.

AGEING

18 months in Burgundian oak barrels (10-20% new).

VARIETAL

Petit manseng 100%

Contains sulphites.

TECHNICAL DATA

Surface area of the vineyard: 7 ha

Age of vines: 20 years old

AGEING POTENTIAL

5 to 10 years

TASTING

Very expressive sweet wine with great concentration of flavours and wonderful balancing acidity.

AT NOSE

Candied fruit, sweet spices, mango and pineapple.

ON THE PALATE

Excellent balance and long complex finish.

FOOD PAIRINGS

Drink as an aperitif, accompanied by cheeses like parmesan or aged gruyere.

More traditionally, it pairs very well with foie gras.

At the end of a meal it is perfect with fruit-based desserts like nectarine, peach, apricot, mango or even passion fruit, for example mango ice-cream, baked pineapple or apricot tart.

