



## Cabidos Saint Clément Sweet white 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.

