



## Cabidos Cuvée Gaston Phoebus Blanc sec IGP Comté Tolosan 2020

IGP Comté Tolosan, France

An original and rare wine which is made from the estate's best selection of grapes each year.

### TERROIR

South-facing hillside plantations on stony-clay soils.

### IN THE VINEYARD

Guyot simple pruning.

### WINEMAKING

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

A traditional farm-building hides 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

During 18 months in 2-3 year old Burgundian oak barrels.

### VARIETAL

Petit manseng 100%

Contains sulphites.

### TECHNICAL DATA

Surface area of the vineyard: 7 ha

Age of vines: 12 à 15 years old

### AGEING POTENTIAL

5 to 10 years

### VISUAL APPEARANCE

A beautiful straw yellow color.

### AT NOSE

Very expressive with aromas of tropical fruits, especially pineapple.

### ON THE PALATE

A balanced wine on the palate with exotic fruit flavors and a beautiful freshness.

### FOOD PAIRINGS

As an aperitif, or on dishes with a hint of sweetness such as roasted turkey, poultry with currant jelly, duck confit with apples or a chicken salad and marinated mangoes.

