



















CHÂTEAU LARIBOTTE

\$46.50

* Suggested retail price

Château Laribotte Sauternes 2020

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|--|-----------------------|-------------------------------------|
|  | Product code | 10269521 |
|  | Licensee price | \$40.43 |
|  | Format | 12x750ml |
|  | Listing type | SAQ Specialty by lot |
|  | Status | Available |
|  | Type of product | Still wine |
|  | Country | France |
|  | Regulated designation | Appellation origine contrôlée (AOC) |
|  | Region | Bordeaux |
|  | Appellation | Sauternes |
|  | Varietal(s) | Sémillon 95 % |
|  | Varietal(s) | Sauvignon Blanc 4 % |
|  | Varietal(s) | Muscadelle 1 % |
|  | Alcohol percentage | 13% |
|  | Colour | White |
|  | Sugar content | 130 |
|  | Closure type | Cork |
|  | À boire | Aging up to 20 years |

ABOUT THIS WINERY

Family property, since 1855, it has nevertheless existed since the end of the French Revolution. That is to say six generations. The castle is located in the town of Preignac, 40 km south of Bordeaux, on the left bank of the Garonne. Domain planted only with noble grape varieties: 90% Semillon, 8% Sauvignon, and 2% Muscadelle, on 15 ha of surface; it has a clay-gravelly subsoil abundantly provided with rocks.

TASTING NOTES

Golden, amber color. This wine is very promising with its nascent bouquet (candied lemon). It develops smoothly on the palate, while roundness. Very great aromatic persistence, marked by honey and roasted grapes. Nice balance and great structure giving a beautifully made ensemble. Perfect as an aperitif or with foie gras, white meats and cheeses such as Roquefort, Comté, Beaufort, Gruyère etc.

PRODUCT NOTES

Gravel, clay and pebble soils. This diversity of soils and plots (around thirty) bring great complexity to the wine.

PRODUCTION NOTES

Manual harvest, by successive sorting. Depending on the year, up to five passages are carried out

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FRÉCHETTE

VINS D'EXCEPTION

on the same plot in order to harvest the botrytised and sugar-laden grains. Wine fermented by thermoregulation, between 20 and 22 ° C in vats. Fermentation is monitored daily until completion. Two withdrawals are necessary before performing cross-flow filtration. Two years in cement vats, then 12-18 months in oak barrels depending on the vintage.

