



# CHÂTEAU PUY LABORDE

## BORDEAUX SUPÉRIEUR

### History

This property dates back several centuries, the cellar having been built in clay in 1927. The ancestors of the Trabut-Cussac brothers used to make wine in foils. Today, the owners are aware of the importance of respect for the environment and have therefore achieved the normalization of the effluent from the winery.

### Grape varieties

Merlot, Cabernet Sauvignon, Cabernet Franc

### Tasting

The robe is a deep purple. On the nose there are aromas of flowers and very elegant fruits. This wine with soft and fused tannins is generous, round and beautifully balanced.

### Food and wine pairing

Perfect as an aperitif or with summer entrées (Mozzarella tomatoes, ham tapas, tapenade toast...).

Light ●●●○○

Fruity ●●●●○

Supple ●●●○○

Serving temperature

17°- 18°C

Volume

75 cl

