



CHATEAU BIBIAN

Appellation	Haut-Médoc Cru Bourgeois
Vintage	2008
Vineyard	<u>Surface</u> : 20 ha <u>Soil</u> : clayey-limestone, Pyrenean gravels.
Average Age Of Vineyard	40 Years
Grape Varieties	60% Merlot 25% Cabernet Sauvignon 10% Petit Verdot 5% Cabernet Franc
Vinification	Traditional by maceration in tanks with thermo-regulation. Fermentation of 25 days.
Tasting Notes	A brightly colored robe of purple reflections. The nose is an explosion of red fruits (cherries, strawberries), mineral notes, mixed with spicy and vanilla hints. Generous mouth and full in the attack. It reveals soft tannins with sweetness. Very good length wine, leaves in mouth, freshness, vanilla and mineral notes.
To Be Served	To be served at 17-18°C with nice piece of grilled beef or braised pheasant. Perfect with soft cheese assortment.
To Be Kept	6 to 8 years