

CHÂTEAU DE CABIDOS



CABIDOS CUVÉE GASTON PHOEBUS** IGP Comté Tolosan | South West France PETIT MANSENG SEC

VINTAGE 2014

- **SILVER medal:** International Wine Challenge *“Aromatic nose of earth and candied pineapple. Palate rich textured with wax, spicy and candied lemon freshness.”* 92 points

VINTAGE 2013

- **BRONZE medal:** Decanter World Wine Awards, London
- **BRONZE medal:** International Wine Challenge *“Classic aromas of honey, pear and wet wood. Pert acidity with crisp finish.”*

VINTAGE 2011

- **92 points, Jane Anson, Decanter Magazine, October 2016:** *“This is labelled as dry, and certainly has the clean balance to justify it, but in fact has 13g/l of residual sugar. Expect an enjoyable blend of rich pear against bracing citrus fruit, with the sweetness coming through most clearly in the mouthfeel and texture. This would be great balance to spicy food – including, yes, a fragrant Thai curry. For me it offers the complexity of a Gewuztraminer as an accompaniment to this style of food but without the heavy floral fragrance. 92 points / 100”*
- **Guide des Meilleurs Vins de France 2017, La RVF (Revue de Vins de France) :** *“Ce petit manseng sec évolue avec élégance et force sur des notes de poivre blanc et de fruits exotiques. Il propose une allonge savoureuse portée par de fins amers.”* 16
- **Sélectionné guide de 50 meilleurs vins de France moins de 15€, RVF 2017**
- **SILVER medal:** Vignerons Indépendants

VINTAGE 2010

- **BRONZE medal:** Decanter World Wine Awards

VINTAGE 2009

- **« Coup de Cœur »** (the Editor’s top choice, an outstanding wine) in Guide Hachette
- **GOLD medal:** International Wine Challenge
- **SILVER medal:** Decanter World Wine Awards
- **Jancis Robinson, 17/20 :** *“Made by the only Thai lady winemaker in France(!). Needs time and unusual to have a dry wine that’s all Petit Manseng. RS 9 g/l. A very ripe year! Big, bold and really grabs the palate – good acidity. Smoky and very substantial on the palate. You feel as though the ideal food match is on the tip of the tongue – a chicken liver parfait perhaps? Long and savoury. Rewarding and a very decent price.”*

VINTAGE 2008

- **« Coup de Cœur »** (the Editor’s top choice, an outstanding wine) in Guide Hachette
- **GOLD medal:** Vignerons Indépendants
- **SILVER medal:** Best French Wines in Asia, Hong Kong
- **Weinwirtschaft, April 2013, 89 Punkte:** sehr gutes Preis-Leistungs-Verhältnis (outstanding quality for price) *« hochfarbene, Botrytis-Stilistik mit feinen Honig-noten, gelber Würze und Frucht, dezente Holznote »*
- **BRONZE medal :** Decanter World Wine Awards. *“Deep marzipan aromas on an interesting style with quince and aromatic fruit.”*
- **The Observer, David Williams :** *“Manseng grapes are a speciality of the south west, yielding whites with a distinctive tang and thrust. This full rich dry example shimmers with exotic fruit and fresh acidity.”* July 2014



VINTAGE 2007

- « **Coup de Cœur** » (the Editor's top choice, an outstanding wine) in Guide Hachette
- **GOLD medal** : Decanter World Wine Awards
- **SILVER medal** : Vigneron Independant
- **SILVER medal** : Best Wines in USA, Miami
- **SILVER medal** : International Wine Challenge Vienna

VINTAGE 2006

- « **Coup de Cœur** » (the Editor's top choice, an outstanding wine) in Guide Hachette

Note: "Coup de Coeur" (editor's top choice, outstanding wine) for four consecutive vintages: 2006, 2007, 2008 and 2009.

*** This wine was formerly known as **Cuvée COMTE PHILIPPE** (up to vintage 2010)*