



**Dégustation
1^{er} décembre 2011**

Château Cabrières

Ch Cabrières 2010 Châteauneuf-du-Pape Red

Score : 18

When to drink : 2016-2030

Certified raisonnée. 50% Grenache, 20% Syrah, 20% Mourvèdre, 10% Cinsault. 80% spends 12 months in inox, 20% spends 12 months in barrique, 25,000 bottles. Dark, glowing crimson. Bright berry fruit on the nose – even a hint of strawberries. Very rich and voluptuous fruit envelopes the tannins. Really vivacious and complete. Lingering finish.

Ch Cabrières 2010 Châteauneuf-du-Pape White

Score : 17

When to drink : 2011-2014

Viticulture raisonnée certifiée. 40% Grenache Blanc, 40% Clairette, 10% Roussanne, 10% Bourboulenc. 70% spends 12 months in inox. 30% spends six months in barrique. 2,800 bottles.

Very pale. Interesting cocktail of aromas. Very rich and herbal. Already open though with good acidity and a fine texture, and a lemon streak.