CHÂTEAU BIBIAN

Cru Bourgeois Haut-Médoc AOC



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VARIETALS	60% Merlot, 35% Cabernet Sauvignon, 5% Petit Verdot
VINTAGE	2010
REGION	Haut-Médoc, Bordeaux, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	A deep ink-like garnet color.
NOSE	The nose is intricate and oaky, showing lifted blackcurrant, candied plum, chocolate and vanilla notes. With the ageing, it has developed sophisticated earthy layers of leather, smoke, truffle, and forest floor.
PALATE	Generous and concentrated on the palate. It has a smooth texture balanced by structural chocolate-like tannins and a crisp, vibrant acidity that provides plenty of vigor and freshness.
AGEING	In oak barrels, for 12 months (40% new).
PAIRING	It pairs beautifully with lean game meats, roasted lamb chops, or rich duck breast.
RATINGS	Decanter 90 POINTS
ORDER CODE	FR0689