



Château Cabanieu 2023

AOC Médoc, Bordeaux, France

PRESENTATION

The name Château Cabanieu has its roots in the rural history of the Médoc. Cabanieu means "hut" in Occitan, a term that evokes these small stone or wooden constructions once scattered in the heart of the vineyards. They served as a refuge for shepherds practicing pastoralism - an ancestral tradition in the region - or for winemakers who stored their tools there and found shelter during vineyard work. True to this heritage and a respectful approach to its environment, the first certified organic vintage was born in 2021. A step that is part of the desire to preserve and enhance the authentic expression of its terroir.

TERROIR

100% Clay-Limestone

AGEING

Tank

VARIETALS

Merlot 53%, Cabernet sauvignon 43%, Petit verdot 4%

TECHNICAL DATA

Surface area of the vineyard: 16.90 ha

Contains sulphites.

SERVING

Serve between 16 and 18 degrees

AGEING POTENTIAL

3 to 5 years

TASTING

The colour is a deep red with violet hues. The nose is clean and open, with aromas of fresh fruit. The attack is clean and crisp, with supple tannins. It is very round on the palate and beautifully balanced.

CLASSIC FOOD AND WINE PAIRINGS

Desserts, Game, White meat, Red meat, Poultry

REVIEWS AND AWARDS



Or
Concours International de Lyon Or 2026

