

# CADILLAC 2015



AOC	Cadillac Liquoreux	
Varieties	Semillon 100 %	
Alcohol	13,5 %	
Res. sugar	110 g/l	
Vinification	Picked by hand in several passings from our old Semillon vineyards (age of vines 30 years). Very gentle whole-bunch pressing and fermentation in French oak barrels (2-4 years old).	
Ageing	Maturation on lees for 18 months in barrels.	
Style	This wine has notes of honey, ripe stonefruits such as peach and abricot on the nose. It also has some spice and vanilla aromas. The acidity brings freshness to the sweet wine and supports the aromas.	
Suggestions	Traditionally, Cadillac is served as an aperitif with foie gras, paté or cheeses. Blue cheeses are the best ones to be combined with this sweet nectar.	
Drink tip	You can also make a fresh cocktail with it: Cadillac & Tonic. Mix 50 % sweet wine and 50 % tonic water, add a slice of orange and enjoy!	



Cadillac has been produced at Carsin for almost a century - our oldest bottles are from 1942. It's a lovely tradition and I want to continue cherishing it.

Nea Berglund, winemaker

Chateau Carsin  
197 Route des Côtes  
33410 Rions, France

☎ +33 7 87 36 37 61  
✉ [bonjour@carsin.com](mailto:bonjour@carsin.com)



@chateaucarsin  
@charivariwines