

CHÂTEAU CAZEBONNE

Entre Amis rouge 2022

HIS STORY

After a year marked by severe heatwave episodes (17 days with temperatures above 25°C), we began the Merlot harvest on September 16. The harvest then took place, plot by plot, ending with the Cabernet Sauvignon from the terroir of 'Cazebonne', on October 13, 2022.

Fermentation with natural yeasts, maceration for 3 weeks with light pumping over. Aging for 24 months in vats before bottling on December 20, 2024.

TASTING NOTES

Ruby-red color with initial hints of evolution. Expressive, greedy nose, dominated by black fruit aromas, with more stewed notes too, an expression of this solar vintage. The palate is structured by well-melted tannins, after two years of tank ageing. A ready-to-drink Bordeaux, showing the complexity that Bordeaux grape varieties can express at maturity.

APPELLATION

Graves

CERTIFICATIONS

Organic et Demeter (biodynamic)

GRAPE VARIETIES

Merlot: 55%

Cabernet Sauvignon: 45%

DEGREE OF ALCOHOL

13,5%

TYPE OF SOIL

Gravel

RENDEMENT

35 hl/ha

AGING

24 months in concrete tanks

CELLARING POTENTIAL

1 to 5 years

DISTINCTIONS

Vintage 2022: 90/100 in the RVF Guide des meilleurs vins de France 2024

A WORD FROM JEAN-BAPTISTE

The Entre amis cuvée is the flagship of Cazebonne's production. Showing that Bordeaux can offer excellent value for money by offering a wine to drink that doesn't deny its origins. Best value for money!



contact@cazebonne.fr