

CHÂTEAU CAZEBONNE

Le Grand Vin rouge 2022

HIS STORY

After a year marked by strong episodes of heatwave (17 days with temperatures above 25°C), we harvested the Merlots on September 16, the Cabernet Franc on October 6, to finish with the Cabernet Sauvignons from Cazebonne, on October 13, 2022.

Fermentation with natural yeasts, maceration for 3 weeks with light pumping over. Aging for 12 months in 500 liter barrels in gentle toasting. 50% new barrel. Bottled in February 2024.

TASTING NOTES

Deep ruby color. The powerful, complex nose opens with aromas of ripe black fruit (blackcurrant, blackberry, jammy black cherry), typical of the solar vintage, quickly complemented by fresher notes of graphite, tobacco, cedar and spices.

On the palate, the attack is full and velvety. The body is rich and concentrated, carried by silky, well-integrated tannins, the result of controlled extraction and precise ageing. Despite the generosity of the vintage, a fine balance. The finish is long and persistent, with notes of black fruit and a fine woody structure that underlines the whole.

APPELLATION

Graves

CERTIFICATIONS

Organic et Demeter (biodynamic)

GRAPE VARIETIES

Merlot: 70%

Cabernet-Sauvignon: 26%

Cabernet-Franc: 4%

DEGREE OF ALCOHOL

13,5%

TYPE OF SOIL

Sandy-clay, graves, and pebbles

RENDEMENT

25 hl/ha

AGING

12 months in 500-liter oak barrels Sylvain et Stockinger

CELLARING POTENTIAL

5 to 10 years

DISTINCTIONS

Vintage 2022: 92/100 in the Guide des Meilleurs Vins de France 2025 by RVF

Vintage 2021: 90/100 in the RVF Guide des meilleurs vins de France 2024, by Pierre Citerne

Vintage 2020: 93/100 in RVF July 2023, The best wines at affordable prices

A WORD FROM JEAN-BAPTISTE

To revisit the great Bordeaux red wine by offering a wine that is accessible from its youth. Our Graves terroir helps us, with soils that bring elegance rather than power. Our gently extracted vinifications contribute to this immediate pleasure. Which doesn't mean we can't keep it!



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