

CHÂTEAU CAZEBONNE

Entre Amis blanc 2024

HIS STORY

We harvested our Sauvignon de Peyron on September 5, and our Sémillon de Cazebonne on September 12.

Fermented in stainless steel tanks after a light settling with natural yeasts. Both batches also underwent malolactic fermentation for added richness and complexity.

Aged in vats on lees, bottled in March 2025. Light sulfiting before bottling.

TASTING NOTES

On opening, the wine may seem discreet, almost reserved: aeration is highly recommended. After a few minutes, it opens with notes of white fruit (pear, vine peach), candied lemon zest, verbena, with a delicate milky touch, witness to a fully-assumed malolactic fermentation.

On the palate, the full-bodied Semillon provides structure and volume, while the Sauvignon keeps the course, bringing the aromatic complexity of Sauvignon when ripe. The finish has a lovely bitterness that adds length.

APPELLATION

Graves

CERTIFICATIONS

Organic et Demeter (biodynamic)

GRAPE VARIETIES

Sauvignon blanc: 60%

Sémillon: 40%

DEGREE OF ALCOHOL

12,5%

TYPE OF SOIL

Sandy-silty

RENDEMENT

35 hl/ha

AGING

8 months in stainless steel tanks

CELLARING POTENTIAL

1 to 3 years

A WORD FROM JEAN-BAPTISTE

With this cuvée, we have decided not to offer a technical, thiolated, aromatic wine. Avoiding the easy way out to present a white wine with mouthfeel, a white wine with structure... for even greater pleasure.



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