

CHÂTEAU CAZEBONNE

La Macération 2022

HIS STORY

We harvested our Peyron Sémillons by hand on August 30, as well as part of our Cazebonne Sauvignons. They were destemmed and then assembled in vats to start fermentation with native yeasts. Fermentation in contact with the skins for 20 days, like a red wine, light pumping over, and temperature control so as not to exceed 25°C.

It was then aged for 6 months in barrel and amphora, before bottling.

TASTING NOTES

Beautiful golden color with orange reflections, slightly cloudy, showing a lively wine with little intervention. Expressive, complex nose, with notes of candied citrus zest, black tea, dried flowers, and apricot stone. On aeration, spicier notes (turmeric, white pepper) emerge, along with a hint of mellow woodiness inherited from the mixed barrel and amphora ageing.

The palate is full-bodied, structured, almost tannic, but carried by a remarkable freshness. The balance is subtle between tension, volume, and a fine bitterness on the finish that prolongs the wine with precision.

APPELLATION

Vin de France

CERTIFICATIONS

Organic et Demeter (biodynamic)

GRAPE VARIETIES

Sauvignon: 60%

Sémillon: 40%

DEGREE OF ALCOHOL

12,5%

TYPE OF SOIL

Graves and sandy-clay

RENDEMENT

35 hl/ha

AGING

6 months in barrel and amphora

CELLARING POTENTIAL

1 to 5 years



DISTINCTIONS

Vintage 2022: 92/100 in the Revue du Vin de France of April 2024

Vintage 2021: 91/100 in the Guide des Meilleurs Vins de France 2024 by Revue du Vin de France

Vintage 2020: 92/100 in RVF's Guide des meilleurs vins de France 2023

A WORD FROM JEAN-BAPTISTE

Maceration wine, more than orange wine. Remain in the register of white wine, while relying on the complexity that maceration brings.



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