

# CHÂTEAU CAZEBONNE

## Galets 2022

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### HIS STORY

The grapes come from our Cazebonne plateau, on an alluvial terrace of the Garonne, formed in the middle Lower Pleistocene. Sand, gravel, and pebbles outcrop on the parcels. Fermentation with indigenous yeasts.

Malolactic fermentation in vats on press lees. Aged in terracotta amphoras of varying heat (with varying degrees of porosity) for 16 months. Light sulphiting before bottling.

### TASTING NOTES

Deep red with garnet highlights, intense and limpid. Open nose, with aromas of ripe black fruit (blackcurrant, blackberry, plum), underlined by spicy notes. Straightforward and fresh on the palate, supported by fine natural acidity. The body is dense but not heavy, with a fine, stretched tannic structure and perfectly integrated, chalky tannins. The long maceration and ageing on lees provide substance and a supple texture, while the finish is taut and saline.

#### APPELLATION

Graves

#### CERTIFICATIONS

Organic et Demeter (biodynamic)

#### GRAPE VARIETIES

Cabernet-sauvignon: 100%

#### DEGREE OF ALCOHOL

13,1%

#### TYPE OF SOIL

Gravel and pebbles

#### RENDEMENT

30 hl/ha

#### AGING

12 months in amphora

#### CELLARING POTENTIAL

5 to 7 years

### DISTINCTIONS

*Vintage 2022:* 91/100 in the Guide des Meilleurs Vins de France 2025 by the Revue du Vin de France

*Vintage 2020:* 92/100 in the Revue du Vin de France of June 2022

### A WORD FROM JEAN-BAPTISTE

To show that this grape variety can be used to make a wine of great elegance and drinkability. A Bordeaux reminiscent of certain Languedoc crus.



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