

CHÂTEAU CAZEBONNE

Dame Noire 2023

HIS STORY

In a year heavily marked by downy mildew, where the Merlot harvest was non-existent, Jurançon Noir showed its hardy, rustic qualities. It was a small harvest, picked on September 20th.

Jurançon Noir is a crossing of Folle Blanche and Cot (Malbec). It's a rustic but fruit-forward variety: it was this expression we sought to capture with fermentation in a small vat, drawing off the wine after about fifteen days. Blended with MÉRILLE and BÉQUIGNOL.

TASTING NOTES

On the nose, the wine opens with bold aromas of crisp red and black fruits, accented by a hint of spice. On the palate, it is fresh, juicy, and well-balanced, supported by a refined tannic structure and excellent drinkability.

A sincere and lively wine, best enjoyed young, paired with simple, hearty dishes.

APPELLATION

Vin de France

CERTIFICATIONS

Organic et Demeter (biodynamic)

GRAPE VARIETIES

Jurançon noir: 60%

Mérille: 25%

Béquignol: 15%

DEGREE OF ALCOHOL

11,5%

TYPE OF SOIL

Sandy-silty

RENDEMENT

45 hl/ha

AGING

12 months in amphora

CELLARING POTENTIAL

1 to 5 years

DISTINCTIONS

2023 Vintage: 90/100 in the 2024 Guide to the Best Wines of France by *La Revue du Vin de France*

A WORD FROM JEAN-BAPTISTE

Simple and unpretentious: the pure taste of the grape, without any frills. Jurançon Noir is a discreet grape variety, long forgotten, yet it possesses a sincerity and energy that I find rare. It is a fruity variety, offering immediate pleasure, that doesn't cut corners. A rustic variety in the best sense of the word.

Fun fact: Bruno's father, a winemaker at the estate, has a few rows of vines in his family garden. These vines were planted in 1958, the year the Bordeaux vineyards were replanted following the 1956 frost. In his garden, they chose to plant Jurançon Noir in 1958, rather than Merlot. They called it the Grand Noir!



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