

CHÂTEAU CAZEBONNE

Argile Ocre 2022

HIS STORY

The 'Bouché' plot is planted with Sémillon, Sauvignon, and Sauvignon Gris. Our best terroir for whites with 50-year-old vines on Graves soils with deep clay.

Manual harvest on August 26 of all the grape varieties, allowing over-ripe grapes to be co-fermented with ripe and less ripe grapes. It is this characteristic that will bring its originality to this cuvée. Manual harvest, pressed fermentation and aging in amphorae, as well as a new 500-liter barrel. Bottling on September 6, 2023.

TASTING NOTES

Bright straw-yellow color with light golden highlights. The nose is highly complex and evolving: ripe white fruit (vine peach, conference pear), citrus (lemon zest, grapefruit), exotic notes (fresh pineapple, passion fruit) from the riper Sauvignons. The underlying ageing is noticeable, with a touch of elegance. On the palate, the attack is both full and lively. The richness of the overripe grapes is perfectly balanced by the freshness of the less advanced berries, creating a delicious dynamic. The texture is silky, unctuous, and full-bodied. A gastronomic white wine, vibrant and singular.

APPELLATION

Graves

CERTIFICATIONS

Organic et Demeter (biodynamic)

GRAPE VARIETIES

Sémillon: 55%

Sauvignon blanc: 30%

Sauvignon gris: 15%

DEGREE OF ALCOHOL

12,9%

TYPE OF SOIL

Gravel with a clay vein

RENDEMENT

25 hl/ha

AGING

12 months in amphora and barrel

CELLARING POTENTIAL

1 to 15 years

DISTINCTIONS

Vintage 2022: Elected Cuvée Pirate - 92/100 "Guide des Meilleurs Vins de France 2025" by Revue du Vin de France (RVF) - *Vintage 2020*: 93/100 in RVF July 2023 - *Vintage 2019*: 91/100 Decanter by Georgie Hindle in January 2022, 91/100 in RVF June 2021

A WORD FROM JEAN-BAPTISTE

Complantation teaches us that the right ripeness of each grape variety in its own plot is not the absolute optimum for quality. Complanting means combining different degrees of ripeness, combining freshness with overripe grapes. In a single day, we harvest a bouquet of complexity that will enable us to create this extraordinary cuvée.



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