

CHÂTEAU CAZEBONNE

Comme un goût de Sémillon 2022

HIS STORY

Hand-picked in crates on September 17th 2021

Slow pressing then settling for 24 hours at 12°C

Alcoholic fermentation with natural yeasts and malolactic fermentation.

Not filtered or fined.

Bottled in April 2023

TASTING NOTES

This wine is immediately seductive, with its brilliant straw-yellow color and golden highlights. The nose is an invitation to savor, with generous aromas of ripe yellow fruit (peach, apricot), floral honey, and a delicate touch of beeswax or fresh almond. On the palate, the texture is ample and caressing, a real concentrate of fatness without heaviness, supported by just the right acidity to bring balance and freshness. The finish is long and suave, with hints of honey. Pure pleasure!

APPELLATION

Vin de France

CERTIFICATIONS

In organic conversion

GRAPE VARIETIES

Sémillon: 100 %

DEGREE OF ALCOHOL

12,2%

TYPE OF SOIL

Sandy

RENDEMENT

35 hl/ha

AGING

12 months in stainless steel vats

CELLARING POTENTIAL

1 to 5 years

A WORD FROM JEAN-BAPTISTE

I love Sémillon, but it's almost always blended with Sauvignon, as if it were criticized for its aromatic discretion. Admittedly, it's a rather discreet grape variety on the nose, because it's modest. But on the palate, it's a real pleasure, with a real grape taste. It takes us right back to the harvest, when we tasted the berries right off the vine.



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