

CHÂTEAU CAZEBONNE

Le Malbec 2022

HIS STORY

This vintage comes from our plot of old Peyron vines (40 years old). Harvested by hand on September 26, destemmed, then fermented with natural yeasts. Light pumping over for gentle extraction. Drained after two weeks.

Aged in stoneware amphora for one year. Bottled at the end of October 2023.

TASTING NOTES

A beautiful ruby color. On the nose, notes of ripe black fruit – blackberry, blackcurrant, blueberry – complemented by hints of spice and licorice.

The attack is full-bodied and fleshy, with good concentration. The sun's ripeness translates into a generous yet balanced body, supported by a silky tannic structure and well-integrated acidity, conferred by the sandy-loam soils. The gravelly soils add tension and a long, elegant finish with notes of graphite and candied fruit.

APPELLATION

Graves

CERTIFICATIONS

Organic et Demeter (biodynamic)

GRAPE VARIETIES

Malbec: 100%

DEGREE OF ALCOHOL

12,8%

TYPE OF SOIL

Sandy-clay

RENDEMENT

40 hl/ha

AGING

12 months in amphora

CELLARING POTENTIAL

3 to 5 years



DISTINCTIONS

Vintage 2022: 88/100 in the Revue du Vin de France of April 2024

A WORD FROM JEAN-BAPTISTE

Propose a 100% Malbec to express the pleasure of this grape variety.



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