

CHÂTEAU CAZEBONNE

Petnat Gaz'bonne 2022

HIS STORY

Sémillons were harvested on 1 September 2022, and Sauvignons on 7 September. Slow pressing then settling for 24 hours at 12°C.

Alcoholic fermentation with natural yeasts. Not filtered or fined.

Bottled in October 2023 after chilling to remove limescale. End of fermentation in the bottle in spring.

Warning: this petnat has not been disgorged to preserve its typical aromas and flavors, so the bottle contains a few yeast deposits, typical of a natural sparkling wine.

TASTING NOTES

Gaz'bonne is a surprisingly authentic Petnat with Sémillon as its dominant grape variety. A light, non-aggressive bubble, with slightly brioche notes due to ageing on lees, almost honeyed... The palate is creamy and textured, with a clean finish of elegant bitter notes that prolong the taste experience.

APPELLATION

Vin de France

CERTIFICATIONS

In organic conversion

GRAPE VARIETIES

Sémillon: 80%

Sauvignon blanc: 20%

DEGREE OF ALCOHOL

11,8%

TYPE OF SOIL

Sandy-silty

RENDEMENT

40 hl/ha

CELLARING POTENTIAL

1 to 5 years

A WORD FROM JEAN-BAPTISTE

What I like about Petnat is its immediate, gourmet, accessible character. That's why we chose Sémillon, a great Bordeaux grape variety. It's more of a mouth-filling variety than an aromatic one, which gives this cuvée its uniqueness.



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