

CHÂTEAU CAZEBONNE

Comme en 1900 red 2022

HIS STORY

This vintage brings together the best of the forgotten grape varieties that we replanted on the property. An artisanal work, which consists of harvesting by hand, each grape variety at its optimum maturity, respectively September 22 for Mancin, September 27 for Castets and Saint-Macaire, and October 6 for Petit Verdot. For this 2022 vintage, the weather conditions were particularly favorable. The 3 batches of harvests were vinified independently using native yeasts, and the wines were then aged for 12 months in 500-liter oak barrels. Bottled on December 5, 2023.

TASTING NOTES

The wine has a deep ruby color with lively highlights. The nose is immediately captivating in its originality and complexity: aromas of red and black fruits, floral notes (violet, peony), spicy touches (fine pepper, licorice) and a subtle earthy minerality, evoking the gravelly soil of our terroir. On the palate, the attack is supple and engaging. The tannic structure is present and silky, providing elegant structure without harshness. Fruity and spicy flavors unfold harmoniously, supported by refreshing acidity that gives the wine great drinkability and length.

APPELLATION

Vin de France

CERTIFICATIONS

Organic et Demeter (biodynamic)

GRAPE VARIETIES

Mancin: 45%

Castets: 25%

Petit Verdot: 10%

Saint-Macaire: 10%

DEGREE OF ALCOHOL

12,3%

TYPE OF SOIL

Gravels

RENDEMENT

30 hl/ha

AGING

12 months in oak barrels

CELLARING POTENTIAL

5 to 15 years

DISTINCTIONS

Vintage 2022: 92/100 in the "Guide des Meilleurs Vins de France 2025" by the Revue du Vin de France, 92/100 in the Revue du Vin de France of April 2024

Vintage 2021: 90/100 in the RVF Guide des meilleurs vins de France 2024

Vintage 2020: 94/100 in the RVF Guide des meilleurs vins de France 2023

A WORD FROM JEAN-BAPTISTE

As in 1900, because this wine hasn't been tasted since 1900. With this cuvée, we're reinventing a possible future for Bordeaux wine, with grape varieties that combine tannic structure with fruit, acidity and reasonable degrees. We're going to work year after year to offer this new interpretation of what tomorrow's Bordeaux Grand Vin could be. Work in progress.



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