

CHÂTEAU CAZEBONNE

Le Grand Vin blanc 2022

HIS STORY

After a year marked by strong episodes of heatwave (17 days with temperatures above 25°C), the rains were welcome at the end of August to finish the maturity of the grapes. The Sauvignon de Cazebonne and Semillons de Peyron were harvested on August 30 and co-fermented in 500-liter barrels.

50% new barrels (Sylvain and Stockinger). Slow pressing then settling for 24 hours at 12°C before barreling. Alcoholic fermentation with natural yeasts and malolactic fermentation in barrels on lees. Light stirring at the end of the malo. Bottling in September 2023.

TASTING NOTES

The color is a brilliant straw yellow with golden highlights. The nose is complex, combining aromas of ripe white fruit (peach, pear), candied citrus (lemon, pink grapefruit), and floral notes (honeysuckle, acacia). A woody background.

On the palate, the attack is full and generous, testifying to the vintage's maturity. The texture is enveloping, almost creamy, thanks to ageing on the lees, and carries a persistent aroma where fruit blends with the honeyed notes typical of Semillon. The long, bitter finish brings complexity and length to the palate.

APPELLATION

Graves

CERTIFICATIONS

Organic et Demeter (biodynamic)

GRAPE VARIETIES

Sauvignon blanc: 75%

Sémillon: 25%

DEGREE OF ALCOHOL

13%

TYPE OF SOIL

Sandy-clay, Graves

RENDEMENT

40 hl/ha

AGING

12 months in 500-liter oak barrels Sylvain et Stockinger

CELLARING POTENTIAL

5 to 10 years

DISTINCTIONS

Vintage 2022: 92/100 in the Revue du Vin de France of April 2024 and 92/100 Gault&Millau

Vintage 2021: 91/100 in the "Guide des Meilleurs Vins de France 2024" by the Revue du Vin de France

Vintage 2020: 15/20 in RVF July-August 2020 and 92/100 in RVF Guide des meilleurs Vins de France 2023

A WORD FROM JEAN-BAPTISTE

Le Grand Vin is the expression of what we consider to be a great Bordeaux white wine: ripe grapes, traditional vinification with short settling to preserve the complexity of the fruit and aromas, and oak ageing, which must be present but discreet, and which must serve to magnify the expression of the wine.



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