

CHÂTEAU CAZEBONNE

Pet'nat Bul'bonne 2020

HIS STORY

This Petnat is made from 100% Sauvignon grapes from our Peyron terroir, a lovely plot of gravel and sandy-silt soil. This wine is a blend of an amphora of the 2019 vintage, aged for one year, and the 2020 vintage at the end of fermentation. Bottling at the end of September 2020. 24 months ageing on lees in bottle, followed by disgorgement in spring 2022.

TASTING NOTES

The wine is a luminous straw yellow, with a fine, persistent effervescence. On the nose, an aromatic explosion where classic notes of ripe Sauvignon (candied citrus, exotic fruit) blend with more vinous and complex touches inherited from ageing (brioche notes, subtle minerality, hint of honey). On the palate, the attack is lively but quickly enveloped by a surprising fullness and ample texture, testimony to grapes harvested at good maturity. The bubbles caress the palate, supporting persistent aromas and a long, saline, sapid finish. Unclassifiable, "Bul'tonne" is a Pet'Nat of gastronomy, a true experience that challenges codes and invites discovery.

APPELLATION

Vin de France

CERTIFICATIONS

In organic conversion

GRAPE VARIETIES

Sauvignon blanc: 100%

DEGREE OF ALCOHOL

12,5%

TYPE OF SOIL

Sandy-silty

RENDEMENT

35 hl/ha

AGING

12 months in amphora

CELLARING POTENTIAL

3 to 10 years



DISTINCTIONS

Vintage 2020: 90/100 in RVF's Guide des meilleurs vins de France 2024

A WORD FROM JEAN-BAPTISTE

Breaking the dogma that a bubble is necessarily acidic. To offer a gastronomic bubble that magnifies this magnificent Sauvignon grape variety when harvested at maturity.



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