

CHÂTEAU CAZEBONNE

Synergie 2022

HIS STORY

After a year marked by strong episodes of heatwave (17 days with temperatures above 25°C), we harvested the Merlots on September 14 and 16, and the Cabernet Francs of this vintage on October 6. Fermented with natural yeasts, macerated for 3 weeks with gentle pumping over. Aging for 12 months in amphorae for the Cabernet Franc and in barrels and amphorae for the Merlot. Bottling in December 2023.

TASTING NOTES

Bright ruby color, medium intensity, intense with purplish highlights. Expressive, complex nose with floral, blond tobacco, and cocoa notes. Hints of undergrowth after swirling. Full-bodied and velvety on the palate, driven by the richness of the Merlot. The tannins are present, ripe, and silky, well-integrated. The finish is long and persistent, with fruity notes and a fine mineral touch inherited from our Graves terroirs and amphora ageing.

APPELLATION

Graves

CERTIFICATIONS

Organic et Demeter (biodynamic)

GRAPE VARIETIES

Merlot: 76%

Cabernet Franc: 24%

DEGREE OF ALCOHOL

13,9%

TYPE OF SOIL

Gravel and sandy loam

RENDEMENT

40 hl/ha

AGING

12 months in amphora

CELLARING POTENTIAL

5 to 10 years



DISTINCTIONS

Vintage 2022: 93/100 in the Guide des Meilleurs Vins de France 2024 by the 'Revue du Vin de France'

A WORD FROM JEAN-BAPTISTE

The quintessence of what we aim to achieve with our range of parcels. To show that our wines can be marked by elegance, rather than power. This wine deserves a long decanting to express all its aromatic power. A velvety wine!



contact@cazebonne.fr