

CHÂTEAU CAZEBONNE

Feldspath 2022

HIS STORY

100% Sauvignon Blanc from our magnificent Peyron parcel on sandy-loam soils.

Harvested at two different maturities: a first batch at just the right ripeness for freshness, a second a little riper.

Hand-harvested, destemmed, and fermented in sandstone amphorae.

Aged without sulfur for 12 months in an amphora. Light sulfiting before bottling.

TASTING NOTES

Pale gold, limpid color. Notes of lemon zest and fresh pear. Gradually, riper aromas (white peach) open up, along with a hint of smoke.

The attack is full-bodied and chiselled, carried by the freshness of the first batch harvested at the right ripeness. The wine then develops a full, almost enveloping texture, thanks to the riper grapes and amphora ageing. A remarkable balance between mineral tension, greedy fruit, and salinity. The finish is long and clean, with noble bitters and a chalky aftertaste.

APPELLATION

Graves

CERTIFICATIONS

Organic et Demeter (biodynamic)

GRAPE VARIETIES

Sauvignon blanc: 100%

DEGREE OF ALCOHOL

13,1%

TYPE OF SOIL

Sandy-silty

RENDEMENT

45 hl/ha

AGING

12 months in amphora

CELLARING POTENTIAL

3 to 5 years

DISTINCTIONS

Vintage 2022: 90/100 in the Revue du Vin de France of April 2024 (RVF)

Vintage 2019: 90/100 in the RVF of June 2022, best Graves rating

A WORD FROM JEAN-BAPTISTE

A sauvignon cuvée to win back the detractors of this reviled grape variety.



contact@cazebonne.fr