

OLIVIER CAZENAVE

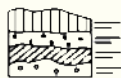
BEL EN BLANC

APPELLATION D'ORIGINE PROTÉGÉE BORDEAUX
NV

“As I often lament the lack of diversity and choice among our Bordeaux grape varieties, and since Muscadelle is one of them, I took some time to look into it more closely.”



100% Muscadelle – 12,5% alcohol



Clay-loam soils over gravel subsoils.



Harvest: Mechanical.

Vinification: In demi-muids.

Matured for two and a half years in the same demi-muids.



Beautiful deep golden colour.

Complex and delicate aromas of white blossoms, with hints of aniseed and ripe white fruits such as apricots and pears.

On the palate, the wine is rich and generous, almost creamy in texture despite being completely dry (zero residual sugar), with remarkable length and persistence.

A true gastronomic wine.



Enjoy it with delicate, flavourful oven-baked fish or white meats and cheese...



Recommendation: Serve between 13 and 14°C.

Recommended ageing potential: Within 10 years.