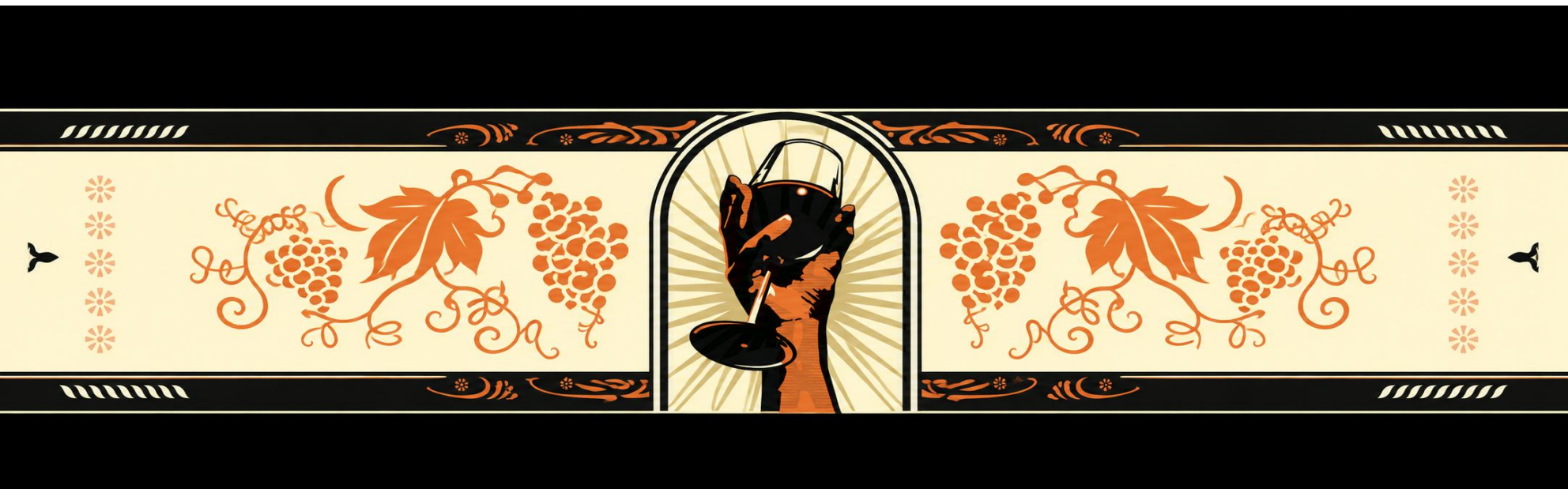


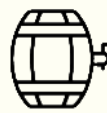
OLIVIER CAZENAVE

BEL'ADOR
IGP ATLANTIQUE
2025

We chose to ferment with indigenous yeasts in order to achieve the most authentic expression of the grape and its terroir.



Sémillon, Muscadelle, Sauvignon - 13% alcohol



Whole-cluster grapes are placed in concrete tanks to undergo a two-week skin-contact fermentation.

The three grape varieties are harvested and vinified together.



Aromas of citrus fruits, mandarin and wildflowers.

The palate is fresh, lively and complex, with notes of fresh fruit.

The finish is slightly spicy and citrus-driven.



Perfect as an aperitif, white meats, grilled vegetables, cheeses, seasonal fruit clafoutis...



Recommendation: Serve between 13 and 15°C.
Recommended ageing potential: Within 2 years.