

OLIVIER CAZENAVE BORDEAUX BLANC

APPELLATION D'ORIGINE PROTÉGÉE
2024

My first pure Sauvignon!

And trust me, it wasn't easy; the vintage wasn't ripe, the grapes were very acidic... I didn't want to fall into the trap of a Sauvignon that was too "tight". Ultimately, I'm very happy with the result, thanks to a lot of maturing on lees!



100% Sauvignon – 12.5% alcohol



Clay & limestone, 2 hectares of vines on the slopes of the area known as « Entre-Mer ».



Mechanical harvesting.

Directly pressed, placed in stainless steel tanks after juices have settled. Fermented in tanks with a selection of staves to preserve the aromas and protect the juice.

Matured in stainless steel tanks with staves, regular stirring of the lees, bottled the following Spring (April).



Golden color with apple-green highlights, crystalline, unfiltered.

Expressive notes of white fruits and fresh vegetation (boxwood, spearmint) on the nose.

On the palate, the wine is clean and direct, aromatic, and above all endowed with an interesting (and often contradictory) balance between a marked freshness and a pleasant sweetness.



Classic pairings such as seafood, spring and summer soups (asparagus, zucchini), grilled fish with lemon sauce, and also with cheese appetizers...



Serve between 13 and 15°C

Aging potential: At least 5 years.

