

OLIVIER CAZENAVE

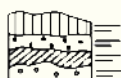
BORDEAUX ROUGE

APPELLATION D'ORIGINE PROTÉGÉE
2024

For those who know me, producing an easy and elegant Bordeaux has always been a priority.



100% Merlot – 12.5% alcohol



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



Mechanical harvesting.
Placed in stainless steel tanks after destemming. Gentle maceration, pumping over process carried out daily, for an average of 14 days.
Matured in stainless steel tanks with a careful selection of staves, regular stirring, bottled the following Spring (April).



Garnet color with purple highlights.
A nose full of ripe cherries, enticing and fresh, finishing with hints of peppermint.
On the palate you will find a light but well-rounded juice with aforementioned aromas, full of freshness and aromas of red fruits.



An easy wine for equally easy cuisine: cold meat platters, mixed grills and roasts...



Serve between 15 and 17°C
Aging potential: At least 5 years.

