

# OLIVIER CAZENAVE

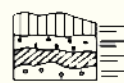
## ÉCHAPPÉE BEL

APPELLATION D'ORIGINE PROTÉGÉE  
BORDEAUX NM

A white wine marked by Muscadelle, an aromatic grape variety that gives the wine depth!



60% Muscadelle / 40% Sauvignon Blanc  
12.5% alcohol



Clay and limestone soil, hillside vineyards 5 hectares of vines.



Mechanical harvesting.  
Skin maceration, alcoholic fermentation at low temperature (between 16 and 20°C).  
Matured on fine lees for 6 to 9 months.



A very aromatic dry white wine, with mineral and floral notes.  
A full and rich palate.



Pairs well with a platter of fine charcuterie and sheep's cheeses, roast chicken with fresh herbs, grilled fish, lemon butter...



Serve between 12 and 14°C.  
At least 5 years.