

OLIVIER CAZENAVE

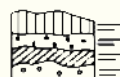
ÉCHAPPÉE BEL

APPELLATION D'ORIGINE PROTÉGÉE
BORDEAUX WHITE – NON-VINTAGE

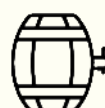
A white wine marked by Muscadelle, an aromatic grape variety that gives the wine depth!



40% Sémillon / 40% Sauvignon /
20% Muscadelle - 12% alcohol



Clay-limestone plateaus and soils that
are predominantly clay or of the
boulbène soils (silty-sandy or silty-clay).
5 hectares of vines.



Mechanical harvesting.
Skin maceration, alcoholic
fermentation at low temperature
(between 16 and 20°C°.)
Matured on fine lees for 6 months for
the Sauvignon and Sémillon varieties.
The Muscadelle is vinified and
matured in used 500-litre barrels.



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.

