

OLIVIER CAZENAVE

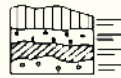
FRANC DE BEL

APPELLATION D'ORIGINE PROTÉGÉE BORDEAUX
NV

A Solera blend of 10 Cabernet Franc vintages, from 2011 to 2020, keeping only the very best of this sometimes capricious grape variety!



100% Cabernet Franc - 13% alcohol



Clay-loam soils over gravel subsoils.



Harvest: Mechanical.

Vinification: In open-top 500L barrels, worked exclusively with cap immersion technic.
Matured in 500L French oak barrels.



Elegant, floral, toasty, smoky and spicy.
Notes of roasted liquorice and black fruits.
Full-bodied and generous on the palate, with hints of Mukhwas on the finish.



Smoked duck breast with black fruit reduction,
lamb tagine with prunes and mild spices...



Recommendation: Serve between 15 and 17°C.
Recommended ageing potential: Within 10 years.