

OLIVIER CAZENAVE

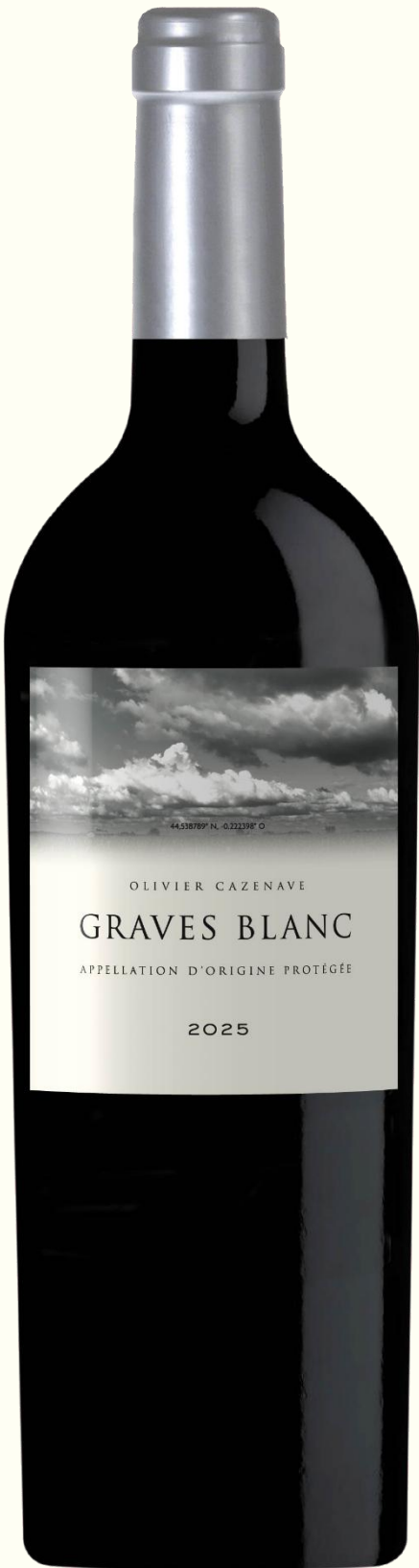
GRAVES BLANC

APPELLATION D'ORIGINE PROTÉGÉE
2025

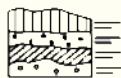
The ambition to craft a great white wine on
Bordeaux's Left Bank!



44,538789° N, -0.222398° O



50% Sauvignon /50% Sémillon - 13% alcohol



Sandy soils for the Sauvignon Blanc vines, and
gravelly clay soils for the Sémillon.



Harvest: Mechanically harvested.
Winemaking: Each grape variety directly pressed
separately. Coarse lees are removed at several
stages during fermentation.
Maturing: Aged in 500-litre oak barrels (5 years old)
with regular stirring. Bottled at the end of June 2026
after completing malolactic fermentation in barrel.



The excellent ripeness of the 2025 vintage gives this
wine a generous, full-bodied palate with remarkable
length and complexity.
The nose reveals rich and elegant aromas of white
flowers (acacia) and white fruits, complemented by
delicate notes of vanilla and mocha.



A true gastronomic wine, ideal with baked or
sauce-based fish dishes, fine poultry, braised
vegetables, and a wide range of cheeses.



Serving temperature: 10–14°C (50–57°F)
Aging potential: Up to 10 years.

