

# OLIVIER CAZENAVE

L'ENCLOS DES GRAVES

APPELLATION D'ORIGINE PROTÉGÉE

MONTAGNE SAINT-EMILION

2020



100% Merlot - 14% alcohol



Gravel soils over deep clay – 2-hectare vineyard.



Traditional vinification in concrete tanks without temperature control, alternating cap immersion and pump-overs. Maceration lasts 3 to 4 weeks. Partially aged in 225L barrels that have been used for 3 to 5 wines.



Powerful and full-bodied, strongly marked by its terroir. A beautiful acidity balances the sunny character of the 2020 vintage.



Roasted rack of lamb, lightly smoked beef tataki, wild mushroom ravioli, truffle Brie...



Recommendation: Serve between 15 and 17°C.  
Recommended ageing potential: Within 7 years.