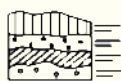


OLIVIER CAZENAVE
MONTAGNE SAINT-ÉMILION
APPELLATION D'ORIGINE PROTÉGÉE
2023

The very ripe and healthy 2023 vintage allowed whole-harvest fermentation in a Burgundian style, revealing a delicious and juicy side of Merlot.



50% Merlot / 50% Cabernet-Franc – 14.5% alcohol



5 hectares of vines planted on the clay and limestone plateau of the appellation, 500 metres from that of the AOC Saint-Émilion.



Whole harvest placed in concrete tanks to allow intra-skin fermentation (the sugars ferment inside the berries) for 18 days.

The two tanks (Merlot and Cabernet-Franc) are blended and matured without sulphites in stainless steel tanks until the following Spring bottling.



This intensely colored wine is characterized by a very expressive aromatic range, with very fruity (red and black fruits, and ripe pomegranate) and spicy (fine pepper, cinnamon) notes.

Full and juicy on the palate, its fruit unfolds with precision, fleshy texture held together by beautiful, mature tannins, finishing with notes of fresh red berries (redcurrant).



A very greedy wine which can adapt to all types of meals, from aperitif through to the main platter, poultry is the preferred choice!



Serve between 16 and 18°C
Aging potential: At least 10 years.

