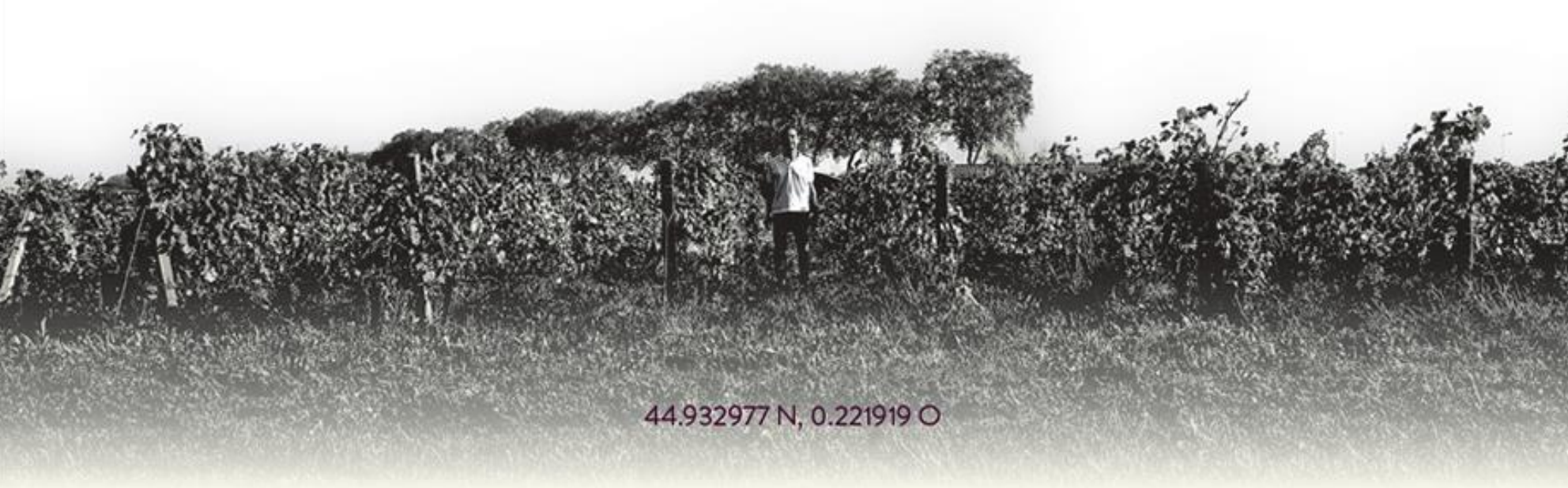


OLIVIER CAZENAVE
POMEROL « PURPLE »
APPELLATION D'ORIGINE PROTÉGÉE
2023

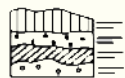
I'd like to say that Pomerol is my « home away from home », where it all began my relationship with wine. For this « Purple » version, I wanted to capture the quintessence of the appellation; fragrant and complex notes, against round and elegant tannins, further aided by the 2023 vintage...



44.932977 N, 0.221919 O



100% Merlot – 13% alcohol



0,5 hectares of vines on sandy-clay soil.



Harvesting: Manual
Vinification: Bio-protection during harvesting no added sulfites when placed in barrels.
Gentle maceration during fermentation, one-week post-fermentation maceration, then decanted into new oak barrels.
Maturing: In new barrels until November 2024 for subsequent bottling, without filtration.



Intense and brilliant garnet color, extremely vibrant.
« Perfumed » aromas, by which I mean complex and harmoniously blended red and black fruits.
Generous palate, already mouthwatering and full, calling for a beautiful pairing!



The choice is so vast... with tender and moist lamb of course, red or white meat cooked at low temperatures, without added extras so that each expresses itself fully.



Recommendations: Serve between 16 and 18°C
Aging potential: At least 20 years.

