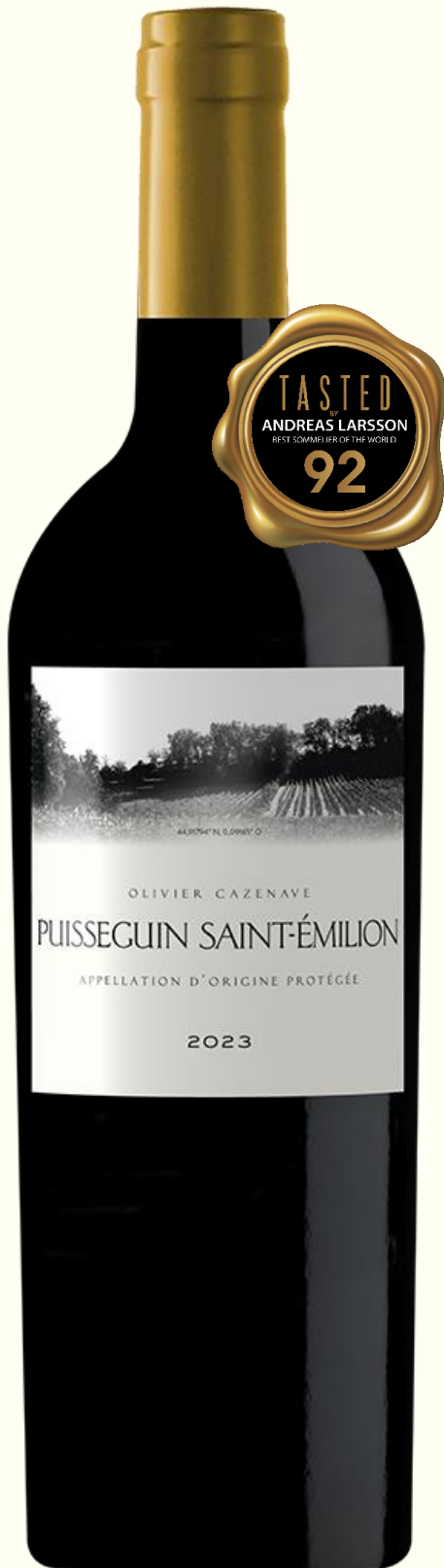
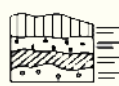


OLIVIER CAZENAVE
PUISSEGUIN SAINT-ÉMILION
APPELLATION D'ORIGINE PROTÉGÉE
2023

I hadn't planned on making a wine from this appellation at all, but the 2023 Merlot proved to be so remarkable that I gave in, and I'm glad I did so! How Merlot regains its nobility thanks to beautiful fruit maturity and limestone exposition.



100% Merlot - 15% alcohol



3 hectares of vines of limestone terraces.



Harvesting: Manual.
Vinification: Placed in stainless steel tanks after sorting and destemming. Gentle maceration with regular pumping over procedures for a period of 10-14 days.
Maturing: Placed in new European oak barrels for maturing until June the following year.



Intense, dark color.
A nose marked by expressive notes of black fruits (blackberry and blackcurrant) and captivating empyreumatic notes.
On the palate, smooth, dense and velvety tannins give the wine a beautiful length and incredible balance between maturity and freshness.



A gastronomic wine that calls for fine red or white meats, quality poultry and pan-fried seasonal vegetables...



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

