

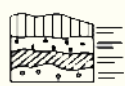
OLIVIER CAZENAVE
SAINT-ÉMILION
APPELLATION D'ORIGINE PROTÉGÉE
2024



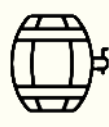
These 2024 Merlot were so good to drink so young that the idea of bottling them quickly became obvious!
The desire to offer a Saint Emilion in all its simplicity and purity, without all the frills.



100% Merlot – 12.5% alcohol



20 hectares of vines on clay and limestone soil, at the base of the slopes of the commune of Saint-Hippolyte.



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



Garnet color.
Intense aromas of red (cherry) and black (blueberry, blackberry) fruits against a spicy background.
On the palate, the impression of freshness and aromatic intensity dominates, leaving you wanting to taste more.



A lunchtime wine, with light but refined and elegant cuisine, it's up to you...



Recommendations: Serve between 15 and 18°C
Aging potential: At least 20 years.

