



PROPRIÉTAIRES & NÉGOCIANTS

Château Cazeau 2016

AOC BORDEAUX

The domain: Very old property in the heart of the Entre-Deux-Mers appellation, Château Cazeau was built in the XVIIIth century and has always produced wines. The 230ha estate produce great wines, renown all around the world.

Type of soil: Clay and limestone.

Grape varieties: 50% Merlot, 30% Cabernet Sauvignon, 20% Cabernet Franc.

Crops and winemaking: The vineyard is carefully managed thorough the seasons. After a selected harvest, the grapes are vinified in thermo-regulated stainless steel vats for weeks, to keep all their freshness and aromas.

Degree: 13,5°.

Tasting notes:

Appearance: Intense ruby color.

Bouquet: Elegant black and wild fruit aromas followed by fine toasted notes.

Palate: Smooth attack, well-structured wine dominated by vanilla notes. Long finish on fig jam aromas.

Serving suggestions:

Served around 17°, Château Cazeau will accompany well red meats, grilled poultry, game and cheeses. It will be ideal with chocolate or fruity desserts.

Awards: Gold Medal Lyon 2017
Gold Medal Gilbert & Gaillard 2017



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