



PROPRIÉTAIRES & NÉGOCIANTS

Château Cazeau 2016

AOC ENTRE DEUX MERS

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 3ha vineyard in Entre Deux Mers appellation produce an elegant and fine white wine.

Type of soil: Clay and limestone.

Grape varieties: 70% Sauvignon, 30% Sémillon.

Crops and winemaking: The vineyard is carefully managed thorough the seasons. After harvest, a cold skin contact maceration takes place in stainless steel vats to keep all the freshness of the grapes.

Degree: 12,5°.

Tasting notes:

Appearance: Bright yellow color with green glints.

Bouquet: Fruity nose with hints of honey and smoky notes.

Palate: Seducing palate subtly flowery, evolving to mineral notes on finish..

Serving suggestions:

Served around 10° Château Cazeau will suit at every moments. This wine will be ideal in appetizer, with sea-fruits, grilled fish, salads and with fresh goat cheeses.



LA GUYENNOISE – 33 540 Sauveterre de Guyenne – Tél : +33 (0)5 56 71 50 76 – Fax : +33 (0)5 56 71 87 70 – www.laguyennoise.com

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