



## Château Cazat Beauchêne Bordeaux Supérieur

**HISTORY** The history of wine production seems to have begun sometime after 48 AD, during the Roman occupation of St. Émilion, when the Romans established vineyards to cultivate wine for the soldiers.

**THE DOMAIN** Chateau Cazat-Beauchene is located in Petit Palais right north of Saint-Emilion. The Chateau is the reunion of Chateau Cazat and Chateau Beauchene after the WWII.

**SOIL** Clay and limestone

**WINE-MAKING** Thermoregulation to preserve the fruit-forward aromas. 3-week maceration. Micro-oxygenation until the end of the malolactic-fermentation and ageing in French oak for 7 months.

**GRAPES** 70% Merlot – 15% Cabernet Sauvignon – 15% Cabernet Franc

**MERLOT** is the most planted variety in Bordeaux, and it has also become an extremely fashionable red in many regions including California. Although it has a reputation to be smooth, and easy to drink when young, Merlot is also capable of producing extremely intense wines as well. Its softness and "fleshiness", combined with its earlier ripening, makes Merlot an ideal grape to blend with the sterner, later-ripening Cabernet Sauvignon.

**CABERNET SAUVIGNON** is one of the world's most widely recognized red wine grape varieties. Despite its prominence in the world of wine, the grape is a relatively new variety being the product of a chance crossing between Cabernet franc and Sauvignon blanc sometime during the 17th century in southwestern France. One of the most noted traits of Cabernet Sauvignon is its affinity for oak, either during fermentation or in barrel aging. In addition to having a softening effect on the grape's naturally high tannins, the unique wood flavors of vanilla and spice complement the natural grape flavors of black currant and tobacco.

**CABERNET FRANC** is a widely grown and productive varietal related to the Cabernet Sauvignon. Cabernet Franc's origins stem from Bordeaux. An early ripening varietal, Cabernet Franc is known for making medium-bodied wines that have flavors of red fruits, purple flowers, green herbs and a distinct aroma of pencil shavings. Cabernet Franc is common in the Bordeaux communes of Pomerol and St.Emillion. It grows throughout the Loire valley where it is known as Breton and Bouchet.



**TASTING NOTES** Plump, fat, dense wine with an excellent concentration, plenty of mocha-infused black cherry-fruit flavors, vanilla notes, full-body and no hard edges.

**FOOD PAIRING** Roast chicken, roasted red meats, grilled red meats, roast pork, poultry.

## Château Cazat Beauchêne White Bordeaux



**WINE-MAKING** 18-hour maceration, low fermentation fermentation in order to extract as many fresh aromas as possible.

**SOIL** Clay and limestone

**GRAPES** 1/3 Sauvignon Blanc - 1/3 Sauvignon Gris – 1/3 Sémillon

**SAUVIGNON BLANC** Sauvignon blanc is a green-skinned grape variety which originates from the Bordeaux region of France. The grape gets its name from the French word sauvage ("wild") and blanc ("white") due to its early origins as an indigenous grape in South West France. At some point in the 18th century, the vine paired with Cabernet Franc to parent the Cabernet Sauvignon vine in Bordeaux. The Sauvignon blanc vine often buds late but ripens early, which allows it to perform well in sunny climates when not exposed to overwhelming heat.

**SAUVIGNON GRIS** Thought to be an older version of the Sauvignon Blanc varietal, though there is some conjecture as to which is the chicken and which is the egg. Sauvignon Gris has more of a pinkish hue to its skin and has similar levels of acidity as that of Sauvignon Blanc. Sauvignon Gris does produce fruit with higher sugar levels than its cousin, which contribute to greater aromatics and a more rich and round feel to the wines. At one point these wines were highly prized yet due to the ridiculously low yields that the grape produces it almost became extinct. Currently it is enjoying a small revival in the Graves region of Bordeaux. This particular mutation of Sauvignon Blanc is also known as Fié or Fiét.

**SEMILLON** One of the great white varietals of France, Sémillon was at one point the most widely planted grape in Bordeaux. Transplanted to many parts of the world, Sémillon is a very vigorous vine that is resistant to most diseases, mildews and rot. Low in acidity and heavy with peaches, figs, mangoes and viscosity, Sémillon is often blended with the more crisp and aromatic Sauvignon Blanc in both dry versions and sweet versions.

**TASTING NOTES** Elegant, complex dry white Bordeaux with grapefruit and white peach aromas, as well as subtle earthy and smoky hints.

**FOOD PAIRING** Fish or cheese, particularly Chèvre (goat cheese). It is also known as one of the few wines that can pair well with sushi. will hold up nicely to herbal preparations (thyme, rosemary, basil, tarragon, coriander and white meats such as chicken, veal, turkey and pork. The wine has vibrant flavors that go surprisingly well with spicy, ethnic cuisines.

