

CHÂTEAU ROC DE CAZADE BORDEAUX WHITE AOP

Château Roc de Cazade is a wine domaine that covers 115 hectares of vines in St Léger de Vignague, in the heart of the Bordeaux wine region. The vineyards date back to 1831 and were purchased by the Lambert family in 1945 before being inherited by their daughter Gilberte.

She married René Cazade in 1960 and the domaine began to expand thanks to its polyculture farming activity which was very popular at the time.

The entire domaine was converted to viticulture in the 1970's.

A succession of consecutive acquisitions combined with a rigorous replanting program soon made it one of the most successful wine domaines in the Entre deux mers region, producing wines of outstanding quality.

THE PLANTING RATIO

is composed of the three Bordeaux varietals: Sauvignon 75%, Sémillon 15% and Muscadelle 10%.

THE TERROIR

is formed of clay-limestone soils interspersed with gravel on a peak in the Bordeaux region.

VINIFICATION

uses traditional methods and takes place in temperature controlled stainless steel vats. The grapes are harvested in optimum conditions and at perfect ripeness levels (the gauge of a high quality wine).

A selective sorting is carried out on a sorting table before the grapes are de-stemmed

TASTING NOTES

Château Roc de Cazade White reveals exceptional finesse and aromatic intensity with notes of citrus fruits, characteristic of the Sauvignon varietal. The palate is remarkably well-balanced with good length thanks to ageing on the lees which gives it a rich, oily texture. It offers a bright, clear hue owing to its youth.

FOOD & WINE PAIRING

This white Bordeaux makes the ideal partner for an aperitif, seafood, white meats and hard cheeses thanks to its aromatic yet delicate character.

