



MAISON LE STAR
VIGNOBLES & CHATEAUX

MAISON LE STAR ESTATES

CHÂTEAU CAZEAU

Bordeaux Rosé

ORIGIN - TERROIR

Château Cazeau is built around a beautiful chartreuse house dating back to the 16th century. It is ideally situated in Gornac, one of the oldest roadways in the Entre-Deux-Mers region, just a few kilometers east of Sauveterre de Guyenne.

Its 300 hectares of vines, which 6 of them are dedicated to the production of rosé wine, enjoy an exceptional setting on the clay-limestone hillsides, the peak of which lies at 110 metres above sea level and faces south. The vineyards surround the château and are carefully planted with either red or white varietals depending on each specific terroir. The vines have an average age of 35 years and are carefully cultivated using traditional methods and with the utmost respect for the environment. The vast vat house is fitted with state of the art facilities including temperature monitoring, pneumatic press and micro-oxygenation in order to ensure the highest quality wines.

CULTIVATION

Sustainable methods

Manual pruning

The soils are enriched with organic compost

VINIFICATION

Direct pressing

Settling with a lowering of temperature between 7° and 8°C

Fermentation process starting at 14°C to extract the best aromas

GRAPE VARIETIES

80% Merlot

20% Cabernet Franc

TASTING NOTES

With its bright pink color, Château Cazeau rosé offers an exotic and mineral nose with delicate aromas of wild strawberry and orange peel. Fleshy and flavorful on the palate, it lingers on pleasant citrus notes.

FOOD & WINE PAIRING

Château Cazeau rosé will be ideal with savory pies, raw fish (sushis, sashimis) or cooked fish such as codfish brandade, bream and Bouillabaisse.

Enjoy between 8° and 10°C.

AWARDS

2016 : Gold Medal – Concours De Bordeaux 2017

Gold Medal – Concours Gilbert & Gaillard 2017

Silver Medal – Concours De Mâcon 2017

2015 : Silver Medal – Concours De Blaye-Bourg 2016

Silver Medal – Concours De Mâcon 2016

Silver Medal – Concours Gilbert & Gaillard 2016

2014 : Silver Medal – China Wine & Spirits Award 2015



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