



MAISON LE STAR
VIGNOBLES & CHATEAUX

MAISON LE STAR ESTATES

CHÂTEAU CAZEAU La Réserve Bordeaux Blanc



ORIGINS- TERROIR

The Château Cazeau wine domaine is built around a beautiful chartreuse house that dates back to the 16th century. It is ideally situated in Gornac, on one of the Entre-Deux-Mers region's oldest roads, just a few kilometres east of Sauveterre de Guyenne.

It covers over 300 hectares of vines and enjoys an exceptional setting on primarily south-facing clay-limestone hillsides which reach as high as 110 metres above sea level. The vineyards are planted all the way around the château and are carefully divided up between red and white varietals according to the characteristics of the terroir. The vines have an average age of 35 years and are cultivated with the utmost care and attention using traditional and environmentally respectful practices. The vast vat house is fitted with state of the art winemaking technology including temperature control, pneumatic press and micro-oxygenation, essential for the production of high quality wines.

CULTIVATION

Sustainable methods
Manual pruning
Soils enriched with organic manure

VINIFICATION

Selection of the harvests
Limited yields
Skin maceration
Vinification at cold temperatures in contact with alternative wood
Aged on its fine lees

GRAPE VARIETIES

50% Sauvignon
50% Sémillon

TASTING NOTES

Château Cazeau La Réserve displays a pale yellow robe with greenish glimmers. The nose is intense, elegant and exudes enticing notes of white flowers combined with a touch of oak. The smooth and tonic attack gives way to a powerful palate with plenty of volume. The finish offers zesty aromas of citrus and white stone fruits underpinned by delicate toasty notes.

FOOD & WINE PAIRING

Château Cazeau La Réserve makes the ideal partner for a salmon and dill carpaccio or roasted sea bream. It also works well with white meats such as veal in a creamy mushroom sauce. Finish off the bottle with a slice of mature comté or chabichou cheese at the end of the meal.
Enjoy served between 8 and 10°C.

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