



MAISON LE STAR  
VIGNOBLES & CHATEAUX

## MAISON LE STAR ESTATES



### CHÂTEAU CAZEAU La Réserve

#### Bordeaux

##### 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 varieties 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 harvest  
Limited yields  
Long maceration  
Traditional vinification with controlled extraction and temperatures  
Aged for 12 months in oak stave barrels, one third of which is new oak

##### GRAPE VARIETIES

50% Merlot  
50% Cabernet Sauvignon

##### TASTING NOTES

Château Cazeau La Réserve reveals a deep garnet colour. The nose is elegant, intense and offers an explosion of fresh red fruits combined with a subtle hint of toast. The soft attack gives way to a rich and well-structured palate underpinned by silky smooth tannins that linger on the finish.

##### FOOD & WINE PAIRING

Château Cazeau La Réserve makes the ideal partner for red meats such as a grilled sirloin steak or a fillet of beef with porcini mushrooms. It is also an excellent choice for poultry or lamb as well as cheeses such as a mature gouda or laguiole.  
Enjoy served at 18°C.

#### MAISON LE STAR

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