



VINS OLIVIER CAZENAVE

Clos du Canton des Ormeaux Pomerol

REGION/ ORIGIN	Bordeaux Pomerol	WINEMAKER	Olivier Cazenave Jeff Carrel
VINTAGE	2018	WINERY ESTABLISHED	2004
VARIETALS	97% Merlot 3% Cabernet Franc	VINEYARD(S)	Estate vines (.2 ha)
ALCOHOL	13%	AGE OF VINEYARD(S)	31 years (planted 1987) Clay-loam on gravel
FERMENTATION	New 500L French oak (indigenous yeasts)	SOIL TYPE	Clay-limestone on iron rich soil
AGING	18 months in wood 24 months in bottle	ELEVATION	0 – 10 meters
AGING VESSEL	500L New French oak	FARMING METHODS	Organic (Eco cert) Biodynamic
FILTER/FINING	None	TOTAL PRODUCTION	1,000 bottles
TOTAL SULFUR/ RS	65 mg/l .6 g/l	HARVEST TIME	Mid-late September

(Our project) Is the sum of a thousand tiny details that, with the Dordogne river, 'flows beautifully' before our eyes, offering us every hour a new light and radiance

Chateau de Bel is the idyllic estate that houses the visionary project and wines of 'Vins Olivier Cazenave.' Olivier and his wife Anne married in 2003, the same year they embarked on their lifelong dream of buying a rustic piece of property and a home on the picturesque edge of the Dordogne River, with a promise to create an estate and wines that are truly distinct from others. Their commitment to humility and common sense has led them to a place where the wines express their vivacious personality, endless creativity, and pure expression of terroir, all the while being fully dedicated to organic and biodynamic farming since 2016. Starting with just 4.5 hectares, they have expanded over the years by acquiring small neighboring plots, and now farm around 8 hectares of vines, producing about 60,000 bottles annually through their various labels, appellations, and diverse projects. Olivier has a deep passion for Muscadelle and aims to expand wine drinkers' palates with this grape, while also showcasing his special ability to allow Merlot and Cabernet Franc to sing in unique and novel ways compared to his regional counterparts. The cellar is compact, the process is meticulous, and the focus is on crafting exceptional yet unpretentious Bordeaux for the world to rediscover anew.

Biodynamics is truly a new adventure where our conception of the rational and the explicable must evolve and expand towards other influences, those of the cosmos of course, but also by considering that everything around us is alive and communicated. - Olivier

Clos du Canton des Ormeaux is an exceptional display of what Merlot can achieve in Pomerol's incredible terroir. Planted in 1987 on a tiny plot of only 0.2 hectares, the vineyard is situated on iron-rich soils of clay and limestone, with a small bit of Cab Franc also present. The grapes are hand-harvested and taken to the cellar for vinification. The wine is naturally fermented in two new 500-liter French barrels for about four weeks before being gently pressed. The wine is stirred and riddled in the barrels during this process, and once returned after pressing, malolactic fermentation continues, and the wine ages for 18 months with light stirring. After bottling, the wine rests for an additional 24 months before release, resulting in an integrated, deep, and remarkably complex wine. Aromas of forest underbrush, cedar, ripe black cherries, and fresh black plums lead to a balanced palate, with the wood showing perfect integration. The wine is dark and rich, but it also has deep layers of earth and minerality that shine through, making it a very serious wine.