



VINS OLIVIER CAZENAVE Echappée Bel Rouge

REGION/ ORIGIN	Bordeaux	WINEMAKER	Olivier Cazenave
VINTAGE	NV	WINERY ESTABLISHED	2004
VARIETALS	100% Merlot	VINEYARD(S)	Outside of estate
ALCOHOL	13.5%	AGE OF VINEYARD(S)	30 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay & Limestone
AGING	1-3 years	ELEVATION	60 meters
AGING VESSEL	Stainless tank	FARMING METHODS	Organic (Eco cert)
FILTER/FINING	#3 plate filter None	TOTAL PRODUCTION	15,000 bottles
TOTAL SULFUR/ RS	38 mg/l 1 g/l	HARVEST TIME	Early 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

The Echappée Bel Rouge is exactly what red Bordeaux needs to focus on, exciting and fresh examples of the stunning terroir the region has always hung its hat on. This Merlot is from 30-year-old vines that as soon as the fruit is ripe and the acidity levels want to start decreasing, Olivier harvests immediately and brings into the cellar for a natural fermentation in stainless steel tanks. The ferment lasts about 15 days, but only half of that is with the skins still in contact with the juice, giving the wine a fresh style and lighter approach to these lovely grapes. It then rests for at least a year until bottled, but truly waits until the next bottling is needed to fill needs. The aromas are brambly, deep and full of intrigue, with hints of tobacco, plum, black cherry, and mushrooms. The palate leans towards dark and earthy fruit, yet has the juiciest expression of tannins, fresh acidity, and a long, delicious finish.