



VINS OLIVIER CAZENAVE Franc de Bel

REGION/ ORIGIN	Bordeaux VdF	WINEMAKER	Olivier Cazenave
VINTAGE	MV (2011-2019)	WINERY ESTABLISHED	2004
VARIETALS	100% Cabernet Franc	VINEYARD(S)	Estate & managed
ALCOHOL	13%	AGE OF VINEYARD(S)	20 & 30 years old
FERMENTATION	500L open barrels Indigenous yeasts	SOIL TYPE	Clay and Limestone
AGING	>12 months (Solera)	ELEVATION	0 – 10 meters (riverbank)
AGING VESSEL	500L French oak 2-6 years old wood	FARMING METHODS	Organic (Eco cert)
FILTER/FINING	#3 plate filter None	TOTAL PRODUCTION	~3,000 bottles (per year)
TOTAL SULFUR/ RS	70 mg/l 1.2 g/l	HARVEST TIME	Early October

(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 'Franc de Bel' is truly a unique expression of Bordeaux, that is likely the only one of its kind. Coming from only Cabernet Franc on clay and limestone soils, these 20+ year old vines are destined to share their existence in the bottle with the same fruit from each harvest, going through a true 'Solera' style process. Each year, the fruit averages 2-4 weeks on the skins during natural fermentation before pressing, which takes place in open, 500-liter barrels, that are punched down daily. Once pressed, the juice goes into French Tonneau (2-6 years old) barrels on top of the previous vintage's remains that follow the yearly bottling. This process, called soutirage, means that the wine was aged for at least a single year, as this is a bottling from 2020 where the 2011-2019 vintages were captured. The nose opens incredibly with a bit of time, showcasing licorice, olive, black cherry, and a touch of black pepper. In the mouth, the palate is phenomenal, wanting to attack with fruit and tannin and acid.. but it doesn't. It is soft, deeply layered, and perfectly integrated, and is a very exciting example of multi-vintage wine.