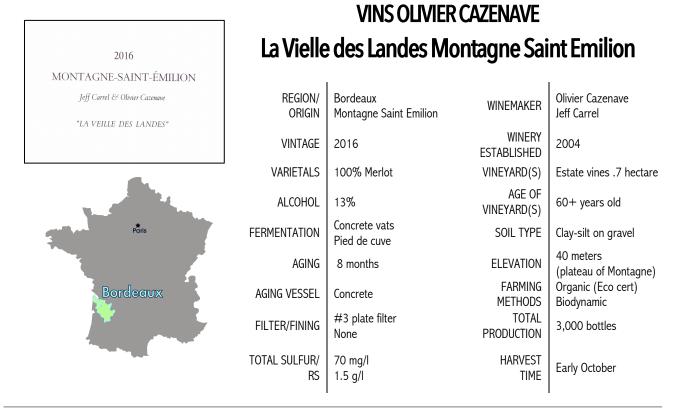
, Son Vivant



(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 La Vielle des Lands began as a collaboration between Olivier and Jeff Carrel (a winemaker in Burgundy that consulted for Olivier as he was learning his terroir and diving into biodynamics). As the vintages pass, Jeff's participation has been able to lessen, and soon his name won't appear anymore as Olivier has begun to master his own art. Inspired by Burgundy, this wine is all about discovering the terroir of Bordeaux through Merlot; hand-harvest, no wood, only vats. The first ripe fruit comes in, destemmed and crushed, and begins fermentation. Once the rest of the crop has ripe stalks, the best fruit is selected to join in full clusters. 100% Carbonic ensues and when finished, is punched down to reveal this unique expression of Merlot to go and finish aging in tank. The aromatics are gorgeous, with brambly blackberry, lovely ripe cherries and raspberries, stones and black roses. On the palate, the expression is dynamic, explosive with fruit, yet lifted by the minerality of the terroir, and lasts in the mouth with complexity, nuance, and pretty elegance.