Olivier Cazenave 'Echappée Bel' Blanc

(Bordeaux)
100% Muscadelle



Echappée Bel Blanc is a young and fresh expression of 100% Muscadelle, which Olivier is extremely passionate about. The fruit is harvested from 40-yearold vines on clay and limestone soils and undergoes a very cold but short maceration to enhance the aromatics and texture of the finished wine. After fermentation, the wine remains on its lees for at least 9 months before bottling. Although it typically comes from a single harvest, the wine is not vintage dated. The resulting wine is crisp, aromatic, and purely mineral, with notes of crisp apples, tangerine, Meyer lemon, and wet rock. In the mouth, the wine has a fresh texture, vibrant lime and green apple flavors, and a stony and lengthy minerality that truly showcases the grape. Bon Vivant

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