

CHATEAU DU CAUZE

SAINT-EMILION GRAND CRU

The estate was built on a fortress castle destroyed during the « Guerre de 100 ans ». Duc Decazes, jurat in the year 1622, established the family house there until 1626. Different owners took the management of the estate until 1986, when Laporte family, from the neighbor appellation, Montagne saint Emilion, purchased all the estate from a Dutch group.



70% Merlot
20% Cabernet Franc
10% Cabernet-Sauvignon



62.6°F
17°C



10 years



55 years
old



Sustainable

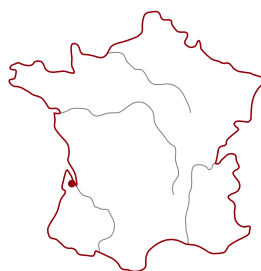


45 hl/ha

TERROIR

VINEYARD : 20 ha; 5800 vines/ha

SOIL : Clay, Limestone, gravel, marl



WINEMAKING

HARVEST: Manual and mechanical harvest.

VINIFICATION: Traditional vinification, cold maceration, fermentation during around 3 weeks in thermoregulated vats.

AGEING: 70% in barrels during 12 to 18 months, with 1/3 new barrels, 1/3 1 year barrels.

TASTING NOTES



Deep ruby color



Red fruits aromas, with slight spicy and toasty notes



Ample with complexity

FOOD PAIRING

Duck filet

Tournedos of veal

Roasted poultry