



CHÂTEAU D'AUZANET

Cuvée des Abeilles

The magic trio Merlot-Cabernet Sauvignon-Malbec

On the outskirts of our flourishing lands, our fellow beekeepers host the hives, inviting the bees to flourish in a haven of peace. It's this setting that gives this wine its deliciousness and ardor. This wine is also certified organic and won a silver medal at the Lyon 2021 competition.



Tasting notes

Its deep ruby-black color leads to a surprising explosion of red fruit, blackcurrant and candied fruit. This wine is fine, fruity and greedy. It reveals flavors of blackberry, raspberry and candied plum.



Grape variety

MERLOT 45%
CABERNET SAUVIGNON 30%
MALBEC 25%



Ageing

Ageing: In lined concrete vats, micro-oxygenation and 80% in FR M+ barrels for 11 months.
Surface area: 8 hectares
Terroir : Clay, Coteaux du Sud Ouest
Density: 4000 vines/hectare



APPELLATION
AOC Bordeaux

TYPE OF WINE
Red

ALCOHOL
12,5%

MILLESIME
2017

HEATING
Medium Plus

VOLUME
750ml

PACKAGING
Bordelaise bottles
with natural corks
Cartons: 2x3 coated
gencod bottle 3760224860671
carton 3760224861425



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