



CHÂTEAU D'AUZANET

Cuvée des Abeilles

The magic trio Merlot-Cabernet Sauvignon-Malbec

On the edges of our organic plots, our fellow beekeepers leave their hives, so that the bees can live far from pollution... A point of pride that adds soul to this wine of perfection with a strong personality. It was awarded the Gold Medal at the Concours de Paris 2022 and is certified BIO NOP.



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 20% 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
2021

HEATING
Medium Plus

VOLUME
750ml

PACKAGING
Bordelaise bottles
with natural corks
Cartons: 2x3 coated
gencod bottle 3760224862057
carton 3760224862064



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