



MAISON LE STAR  
VIGNOBLES & CHATEAUX

## MAISON LE STAR ESTATES

### CHÂTEAU CAZEAU 1560

#### Bordeaux

##### ORIGIN – TERROIR

Château Cazeau is built around a beautiful chartreuse house dating back to the 16<sup>th</sup> century. It is ideally situated in Gornac, one of the oldest roadways in the Entre-Deux-Mers region, just a few kilometers east of Sauveterre de Guyenne. Its 300 hectares of vines enjoy an exceptional setting on the clay-limestone hillsides, the peak of which lies at 110 metres above sea level and faces south. The vineyards surround the château and are carefully planted with either red or white varietals depending on each specific terroir. The vines have an average age of 35 years and are carefully cultivated using traditional methods and with the utmost respect for the environment. The vast vat house is fitted with state of the art facilities including temperature monitoring, pneumatic press and micro-oxygenation in order to ensure the highest quality wines. This cuvée was created with reference to the first written records of the château, which date back to 1560. It pays tribute to five centuries of winemaking history which have culminated in the domaine's savoir-faire today.

##### CULTIVATION

Sustainable methods.  
Manual pruning.  
The soils are enriched with organic compost

##### VINIFICATION

Parcel selection of only the oldest and highest quality vines. Limited yields.  
Long maceration periods.  
Traditional vinification with controlled extraction and temperatures.

##### GRAPE VARIETIES

50% Merlot  
30% Cabernet Franc  
20% Cabernet Sauvignon

##### TASTING NOTES

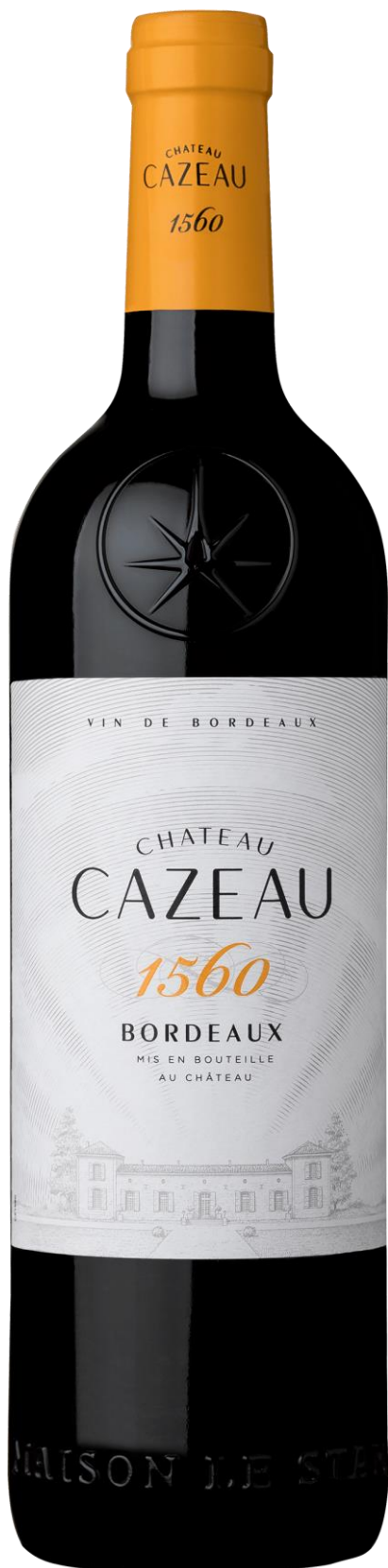
With its bright, clear hue and ruby glimmers, Château Cazeau 1560 reveals a distinctive nose characterised by black fruits, forest fruits and a hint of oak and toast. The smooth attack gives way to an elegant structure dominated by notes of vanilla. Aromas of fig jam linger on the rich, warm finish.

##### FOOD & WINE PAIRING

Château Cazeau 1560 makes the perfect match for grilled red meats, roasted poultry and red fruit desserts.  
Enjoy served at 18°C.

##### AWARDS

2016 : Gold Medal – Concours de Lyon 2017  
Gold Medal – Concours Gilbert & Gaillard 2017  
Silver Medal – Concours de Macon 2017



MAISON LE STAR

ZAE de l'Arbaestrier, BP 43 - 33220 Pineuilh - France

Tel : +33(0)5 57 41 91 50 - Fax : +33(0)5 57 46 42 76 - [www.maisonlestar.com](http://www.maisonlestar.com)