



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Chateau Cazette, 'Cuvée Joseph'

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<b>Usual Price</b>	£12.19
<b>Discount Price (inc. VAT)</b>	£9.99
<b>Code</b>	CAZE001

This sulfur-free cuvée is made according to the methods of yesteryear, authentic yet resolutely turned to the future with an approach of environmental preservation. The absence of sulphites will delight wine lovers to enjoy Château Cazette when young.

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### Tasting Notes:

The Joseph cuvée has a deep garnet red color. On the nose, aromas of ripe fruit and woody notes. Complex palate, it is a fat and harmonious wine, rich, with a long aromatic persistence.

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Specification	
<b>Vinification</b>	The grapes are harvested when ripe and delivered as quickly as possible to the cellar to preserve their freshness. Everything must happen quickly to protect them against oxidation and microorganisms. Mechanical harvest. Aging in thermoregulated stainless steel vats for 1 month. Cold pre-fermentation maceration. Filtration to limit any microbiological risk.
<b>ABV</b>	14.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Type</b>	Red Wine
<b>Grape Mix</b>	33% Merlot, 33% Malbec, 33%, Petit Verdot
<b>Vintage</b>	2020
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Cazette
<b>Producer Overview</b>	Château Cazette has been a family property since 1970. It was at this time that the grandfather of Jonathan Banier, the current owner, came to settle in Massugas, south east of Bordeaux. The vines are planted with traditional grape varieties of Bordeaux.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Try with a platter of cold meats, stuffed zucchini, potato gnocchi with sage butter, a Milanese veal cutlet, a tomato-basil risotto, a young Comté or a fine apple pie.