



# Clos de Canton des Ormeaux, Pomerol, Bordeaux, France, 2018

## Producer Profile

Growing up in Libourne, it was inevitable that Olivier was to fall in love with the world of wine, but it's his revolutionary approach to winemaking and desire to break the rules that sets him apart.

Having worked in export sales for a number of negociants, in 1998 he became co-founder and the buyer at ChateauOnline, one of the first e-commerce websites in the wine business. In 2003 he and Anne were married and decided they wanted their own vineyards, as he says: "you would have had to be crazy to buy a property in Bordeaux in 2003" ... but that they did. After much searching they discovered a property, whose garden meanders to the bank of the Dordogne, just 5km south of Libourne. At that time the vineyard area totalled 4.5 ha and was planted mainly with Merlot and some old Cabernet Franc. With his father-in-law's help they bought nearby plots and extended to 8 hectares. The first few years were about slowly replanting and discovering the terroirs and by 2016 all of his vineyards were worked bio-dynamically, with 2019 being the first certified vintage. As well as vineyards in the Bordeaux and Bordeaux Superieur appellation, Olivier co-owns and rents a couple of other plots including a small cuvee 'Aux Plantes' St Emilion Grand Cru ... His first vintage, 2011, was awarded by Revue des Vins de France "The best new talent for wines less than 20€" and also ranked second amongst all St Emilion Grand Crus. However, his irrepressible and somewhat "revolutionary" approach to winemaking and love of breaking the rules, had to find an outlet in such a traditional region, hence the creation of Bel a Ciao ... here his imagination can play and develop wines such as the exciting Semillon, Sauvignon Blanc orange wine, which from 2021 is organic.



## Viticulture

Olivier Cazenave took over this small property and workshop that was once owned by his great-grandfather and converted it into a winery. This wine is primarily Merlot with some Cabernet Franc from a 70-acre plot, one parcel situated on clay-silty soils, with ferruginous and marly sub-soils, and the other of clay and limestone on top of an iron-rich subsoil.

## Winemaking

Harvesting is manual, with vinification in 500 litre casks and malolactic fermentation in barrels. Aged on the fine lees for 18 months. Vinified manually without the use of electrical power except for the bottling process.

## Tasting Note

Expressive aromas of dark blackcurrant, blackberry, black cherry, and prunes, follow through to the palate with lifted strawberry freshness. Layered and complex with undertones of subtle vanilla spice, liquorice, cinnamon, and cedar which rolls through to the long finish.

## Food Matching

Particularly good with roast lamb, but equally good with flavourful fish like Dorade or Turbot.

Product code: 5348

## Technical Details

### Varieties:

Merlot 80%

Cabernet Franc 20%



**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 24 Months

**Type:** French Oak Barrel

**% wine oaked:** 100

**% new oak:** 50



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