



Franc de Bel, Solera Cabernet Franc, Vin de France, Bordeaux, France

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 Supérieur 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

Picked from Bordeaux Supérieur vineyards, the Cabernet Franc vines sit on a 50-acre site of clay silt.

Winemaking

Olivier Cazenave has broken the mould of Bordeaux wine making and blended 5 vintages of Cabernet Franc, in a solera style, more typically found in Jerez! He then carries out a more typical red wine fermentation in 500 litre oak barrels followed by aging in French oak.

Product code: 5349

Tasting Note

This organically certified Bordeaux red is produced using the solera principle which gives the wine lifted floral notes, toasted, smoky notes, liquorice, black fruits and warming spice on the finish. This is a full and generous wine, with smooth ripe tannins and a wonderfully harmonious finish.

Food Matching

Pair with grilled chicken or pork, spicy dishes such as Thai red curry, tajines, and aromatic spiced duck.

Technical Details

Varieties:

Cabernet Franc 100%



ABV: 13%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: Ongoing Solera

Type: French Oak

% wine oaked: 100

% new oak: None

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