

GRAFT
WINE COMPANY

ECHAPPÉE BEL BORDEAUX BLANC / CHATEAU DE BEL / NV / BORDEAUX / FRANCE

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PRODUCER

First, you would have to be crazy to buy a property in Bordeaux in 2003. Indeed, everybody talked about crisis – and still talking today - poor sales and price decrease. It's true, this is exactly what is happening, but with my past ten years in wine business I realised that it's possible to sell good wines, less expensive, but they are sold. So, I worked on this goal without too much presumption, with the desire to produce a tasty and affordable wine. I am tired of all of these cuvées well made but too much expensive to prepare, and in terms of quality, often standardised.

Château
de Bel

VITICULTURE + VINIFICATION

Olivier Cazenave is the most radical winegrower in Bordeaux. Multi-vintage bottlings, biodynamic farming, avant-garde packaging...in so many ways Olivier is re-imagining what is possible in this historic French wine regio. Maceration and natural fermentation at low temperature in stainless steel tank. Post-fermentation, aged on fine lees for 6-9 months. No.

TASTING NOTE

Dry, very aromatic, mineral, floral, tropical with buttery full flavours. Echappée - meaning an 'escape', or in cycling a 'breakaway' - is Olivier's multi-vintage house blend, the white version a mixture of Muscadelle (usually only found in tiny proportions, particularly sweet wines like Sauternes) and Sauvignon Blanc.

FACTS + STATS

WINEMAKER	OLIVIER CAZENAVE
VARIETIES	60% MUSCADEL, 40% SAUVIGNON BLANC
APPELLATION	BORDEAUX
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	14.5%
SUGAR	__NULL G/L
TOTAL ACIDITY	__NULL G/L
BIODYNAMIC	YES
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	__NULL MG/L
CASE SIZE	12



