Ceres de Haut-Bages Libéral, AOP Haut-Médoc [Organic & Biodynamic] 2020

FGI0932020

Château Haut-Bages Libéral

— Bordeaux, France

Small parcel of biodynamic Bordeaux named for the Roman goddess of agriculture and fertility.

Production

Created from 8 hectares of vines on a single plot located in the hamlet of Vertheuil, north of Pauillac. The soils here are clay-limestone which lends the wine a mineral aspect and viticulture is carried out using organic and biodynamic practises. Maceration takes place over the course of 24 days, with ageing in concrete vats for 6 months which further helps to enhance the pure, fresh and modern style of the wine. It is notable as the the first ever wine with no added sulphites to be launched from a cru classé. Winemaker Claire describes it as living and modern wine which really illustrates the revival of the property.

Tasting note

Nose with fruity notes, such as strawberry or redcurrant, accompanied by a mineral touch. Beautifully supple, this vintage seduces with its freshness, its pure and fruity aromatic structure, as well as its suave minerality.

Food Match

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Organic/Sustainable

Appellation:
AOP Haut-Médoc

Winemaker:
Claire Villars-Luton

Grape Varieties:
Merlot 100%

Suitable for:
Vegan

Bottle Barcode:
3760268700612