

Le Rosé de Vertheuil

Technical Factsheet

2016

Made at Château Haut-Bages Libéral - 5th Classified Growth in 1855

The Rosé de Vertheuil is made at Château Haut-Bages Libéral, 5th Classified Growth in 1855. The vines are located near the village of Vertheuil, in the west of Saint-Estèphe. The vineyard is being certified in organic and biodynamics farming; as are the other properties of Claire Villars Lurton.

The wine is a beautiful illustration of a recognized know-how and benefits from a modern installation of a classified property.

Owner	Claire VILLARS LURTON
Production manager	Thomas Bontemps
Winemaking consultant	Eric Boissenot
Surface of the vineyard	0,5 hectares
Soil	Clay-limestone
Average age of the vineyard	35 years old
Density	6500 to 10 000 plants / ha
Yield	1,5 kg /plant
Winegrowing	In conversion to organic and biodynamics
Harvest	Hand picking
Winemaking	Pressing, racking and fermentation in stainless steel vats
Blending	100 % Bordeaux varieties
Production	680 bottles
Conservation	1



CHARACTERISTICS OF THE VINTAGE

After a complicated beginning of the year, with a very humid and mild winter ; the warm weather conditions during summer and the fresh late season allowed the fruits to grow and to reach an optimal maturity. The vintage made a balance wine, rich in flavours and color.

The harvest of the property began on September 27th and ended on October 19th of 2016.

TASTING

The nose is very elegant. The very nice bouquet made of flowers and fresh fruits. There are notes of rose, red currant and pepper.

On the palate, the wine is round and full. The freshness is well integrated and makes the wine very pleasant to drink. The finish is soft and long.

The Rosé will pair marvelously with white meat, delicatessen and salads. You can also enjoy it for the aperitif.