

Le Rosé de Vertheuil

Technical Factsheet

2018

Winemade at Château Haut-Bages Libéral - 5th Classified Growth in

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	1000 bottles
Conservation	1 year



CHARACTERISTICS OF THE VINTAGE

2018 started with difficulty because the spring was wet and the phytosanitary pressure was exceptional. Finally the summer was very beautiful. For our biodynamic vineyard, the attention has been permanent. Our daily work was successful as our grapes were of high quality.

The berries were very aromatic and the tannins were ripe and smooth.

TASTING NOTES

Our Rosé 2018 has a beautiful salmon pink colour. It has intense fruity aromas on the nose which are even better on the palate.

Good aromas of red fruits like strawberry, cherry and grape fruit, dominate the rosé. The juicy fruits of the wine can be beautifully felt on the palate as the wine opens in the mouth.

A great balance between the acidity and fruitiness of the wine makes it the perfect summer drink.