

Le Rosé de Vertheuil

Technical Factsheet

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

2017

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

The year began with a rather dry winter and contrasting temperatures: cold and finally mild; which caused an early vegetative cycle. The frosts of April did not impact the vineyard because the river played its role of climatic regulator. The mild temperatures of May and June accentuate the precocity of the vegetative growth. Our plots in biodynamic farming have shown a particularly interesting health profile with a sustainably healthy foliage especially after the rains of summer. The harvest was early.

2017 gave a balanced rosé, aromatic and with a beautiful roundness.

TASTING

The nose has a pretty bouquet of aromas of fresh and ripe summer fruits, flowers (rose petals) and a slight hint of spice.

The palate is round and supple. A soft freshness that reminds the taste of a ripe white peach.

A rosé made of balance, roundness, fruity and freshness. A wine that will pleasantly accompany your aperitifs and summer meals.