

Le Rosé de Vertheuil

Technical Factsheet

2019

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
Winegrowing	In conversion to organic and biodynamics
Harvest	Hand picking
Winemaking	Pressing, racking and fermentation in stainless steel vats
Blending	100 % merlot
Production	1000 bottles
Conservation	1 year

In conversion to



CHARACTERISTICS OF THE VINTAGE

2019 is a vintage marked by a sunny and warm Summer. The sunshine and the heat boosted the maturity of the grapes and the freshness of the nights of August preserved their beautiful aromatic palette. Some beneficial summer rains limited the water stress pressure and allowed a homogeneity of the veraison. The musts were very aromatic and in the end, the wine has a pleasant freshness; which was well integrated into the whole.

TASTING NOTES

The colour is very clear, pale grey with raspberry reflections. The nose is fruity with aromas of white flesh Summer fruits and small red fruits. The attack is supple, with a fairly round mid-palate and a good freshness which lengthens the finish. Combined with a beautiful aromatic complexity and a nice balance, the wine is very pleasant to drink.