



GRAPE VARIETIES

Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot

APPELLATION

Haut-Médoc - Cru Bourgeois

ALCOHOL CONTENT

13% Alc/Vol.

AGEING CONTAINER

As in 2016, maturing in wood was favoured. Here too, we relied on the wine to improve during maturing. Finally, we bottled only 200 hectolitres less than in 2016, a year of reference... 2017, a tricky vintage, proved to be a real success for Liversan.

SOIL

a gravel plateau on limestone foundation.

Château Liversan 2017

Haut-Médoc - Cru Bourgeois

Château Liversan is located at Saint-Sauveur, west of Pauillac. The vineyard is 51 hectares and is planted on sandy-silty gravel on the surface, gravelly clay with quartz fractions and limestone fragments at depth, with fossil-rich limestone subsoil.

VINIFICATION

Vinification by gentle extraction, with pumping over 3 times per day, was pursued. Racking (separation of the juice from the cap overnight) was introduced when greater quantities of tannin were sought after. Ripe and ready: extraction can begin. Maceration lasted for 3 weeks at 30 degrees, to perfect extraction and favour rounded fullness.

AGEING

In French oak barrels: 25% in new barrels, 25% in one-wine barrels, 25% in two-wine barrels and 25% in vats, from 12 to 14 months.

TASTING NOTES

Appearance : Fairly deep, ruby red.

Nose : Very expressive, light and woody with complexity.

Palate : Tannins are delicate and silky smooth with wonderful concentration.

FOOD PAIRINGS

Grilled food and sauce dishes, white meats and certain freshwater fish.

RESOURCES

www.antoinemoueix.com/