



GRAPE VARIETIES

37 % Merlot, 60 % Cabernet Sauvignon, 3 % Petit Verdot

APPELLATION

Haut-Médoc

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

on the surface, the first 30 centimetres are composed of sandy-silt gravel. The subsoil is more subtle with gravelly clays, quartz fractions and some limestone fragments. Fossil-rich limestone is found throughout the subsoil of the 51-hectare vineyard.

Château Liversan Haut-Médoc - Cru Bourgeois Rouge 2017 2017

Haut-Médoc

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

(Barrel, Tank)

RESOURCES

www.antoinemoueix.com/