

Château Liversan 2011

Haut-Médoc - Cru Bourgeois

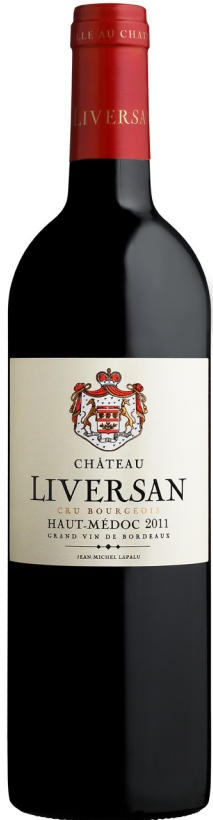
MEDALS:

Wine Spectator : 86-89
Wine Enthusiast : 89
Robert Parker : 86
Concours de Macon : Bronze



WINEGROWER: Jean-Michel Lapalu.

AREA UNDER VINE: 126 ac / 51 ha.



TERROIR

LOCATION:

Located in Saint-Sauveur next to Pauillac and the forest. North/South exposure. Altitude of 42,65 Ft.

SOIL:

Fine gravel top soils on a limestone plateau which serves as an excellent filter. An excellent configuration for vine root development.

CLIMATE:

Temperate and oceanic climate. The nearby Gironde River protects the vines from hail during summer storms. Average rainfall: 589 mm

HUMAN HANDS:

Grape varieties: 50% Merlot, 44% Cabernet Sauvignon, 4% Cabernet Franc, 2% Petit Verdot.

Alcohol content: 13.5% by vol.

Age of the vines: average of 30 years old.

Plantation density: 8500 vines / hectare.

Yield: 48 hectolitres / hectare.

VITICULTURE: Integrated viticulture with controlled grass cover and weeding between the rows, one row in two is laboured.

HARVESTING:

Hand harvesting at optimal maturity, controlled by analyses and tastings on every parcel, 2 to 3 times weekly.

Date of harvesting:

25 september for the first Merlot, 12 october for the last Cabernet Sauvignon.

Method of selection:

Vibrating reception hoppers, manual sorting table for 3 persons and a rolling sorter.

VINIFICATION:

Wooden, cement and heat controlled stainless steel tanks. Maceration for 3 to 4 weeks.

Type of pressing:

Vertical presses with selection of the first and second press juices.

Type of yeast:

Selected yeasts.

Temperature:

Average of 25°C.

Pumping over:

3 to 4 times daily for 4 days.

Malolactic fermentation:

In heat controlled stainless steel tanks.

Fining: Egg white

MATURING:

In French oak casks for 12 months, 1/3 new casks.

BOTTLING:

Estate bottled with filtration (cellulose plate filters).

TASTING:

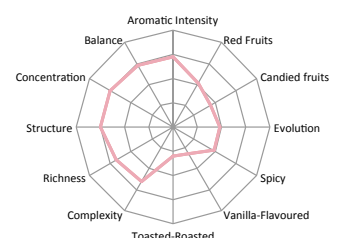
Colour: Deep ruby red colour.

Bouquet: Good expression aromatic complex; woody, discreet and elegant.

Palate: Elegant tanins with a good amplitude in the mouth.

Pairing: Barbecues and sauce based dishes, white meat and certain fresh water fish.

Aromatic & Balanced



Cellar potential: 2019-2021

Ageing potential: ★ ★ ★