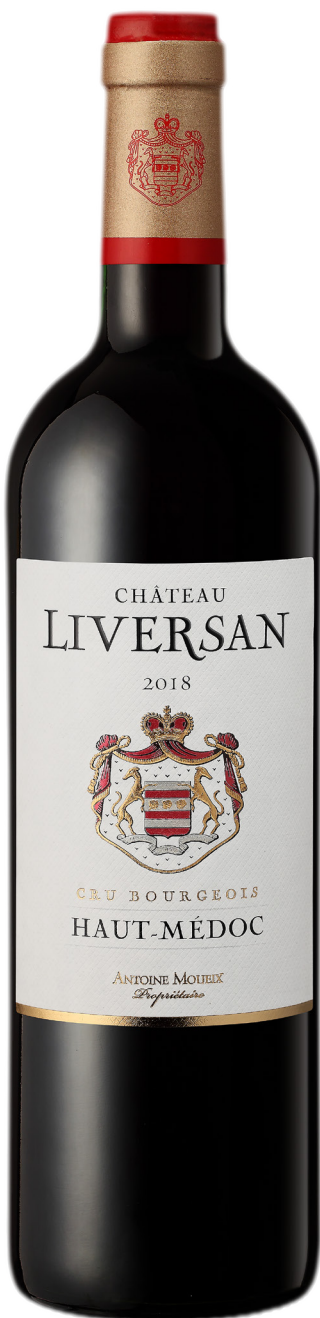




CHÂTEAU  
**LIVERSAN**

CRU BOURGEOIS  
HAUT-MÉDOC



## Château Liversan Haut Médoc Cru Bourgeois 2018

HAUT-MÉDOC CRU BOURGEOIS, FRANCE

13.5% ALC, 750ML, UPC 7-14320-90251-6

Château Liversan's single block 51-hectare vineyard is located at an altitude of 13 meters in Saint-Sauveur, on the west side of Pauillac.

**THE SOIL** is comprised of sandy-silt gravel with gravelly clays on the surface; quartz fractions and some limestone fragments in the subsoil. Fossil-rich limestone is found throughout the subsoil, which is gently distributed on light, draining slopes from north to south – a consistency that enables us adaptation to our grape varieties.

**VINIFICATION** is performed in concrete vats and thermo-regulated stainless-steel tanks, with 3 to 4 weeks of maceration and regular pumping over. Malolactic fermentation in thermo-regulated stainless-steel tanks.

**AGING** is a 12-month maturing process – 25% in new French oak barrels, 25% in one-wine barrels, 25% in two-wine barrels and 25% in vats.

**THE PALETTE** is led by a deep ruby color. Very expressive on the nose, plunging into black fruit aromas. Merlot delivers soft and silky tannins, and the blend surprises with freshness and delicate length. A good balance between maturity and freshness, concentration and elegance, the 2018 vintage is a deep and refined wine, expressing the subtlety of its terroir.

**VARIETALS** 64% Merlot  
33% Cabernet Sauvignon  
3% Petit Verdot

**WINEMAKER** Philippe Marchal

**CONSULTANT** Stéphane Derenoncourt

**AWARDED BY** Steven Spurrier's Tasting Note, **92/100**

**IMPORTED BY CANNON WINES LIMITED**

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