

# "Cuvée Liberté"

**Sulfur free**

**AOP Lalande de Pomerol**

**THE SEDUCER**

A "pure merlot" atypical worked without sulfite (SO<sub>2</sub>). A very personal creation of Mickael Garde who wished to leave at length expressing the tannins from oak barrels. The result is a wine with a greedy mouth, round and full of great subtlety, which gradually discover aromas of leather, coffee and red fruit with tannic final unaggressive. The most feminine of our « cuvées ».

**Sol** : argilo-graveleux-sablonneux

**Encépagement** : 100% Merlot

**Superficie** : 3 ha, une sélection de petites parcelles de vieilles vignes

**Age des vignes** : 40 – 45 ans

**Densité** : 5500 pieds hectares

**Harvest** : hand picking and sorting tables

**Winemaking**: traditional vinification, fermentation in thermos regulated concrete vats. 4 days of cold maceration 10°C. 10 days of fermentation alcoolique 28°C. 12 days of hot maceration at 28-30°C.

**Ageing**: malolactic fermentation and aging in new oak barrels of 500 liters for 14 months.

Cooper Darnajou: Selection 'high smart' oak forests of Bercé and Tronçais.

**Production** : 1200 bottles

**Tasting**: the mouth is slightly greedy round of great subtlety. A real treat. The more we advance, the more the wine can be discovered: leather, coffee, red fruits arrive successively. The finish is emphasized by tannins present but not aggressive.



**Vintage 2011**

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