

CHÂTEAU HAUT-BAGES LIBÉRAL 2017

x TOMATO

A PAIRING FULL OF SUNSHINE

CHÂTEAU HAUT-BAGES LIBÉRAL 2017 BECOMES SOFTER WITH TOMATO AND ITS ROUNDNESS IS SUBLIMATED THROUGHOUT ITS LENGTH IN THE MOUTH. THE TOMATO, BALANCED IN TERMS OF ACIDITY AND SWEETNESS. IT BRINGS VEGETAL NOTES TO THE DISH, WHICH CONTRAST AND REVEAL AT THE SAME TIME THE RED FRUITS OF THE WINE. IN CONTACT WITH THE FRESHNESS OF THE DISH, THE WINE GAINS IN BRILLIANCE.

WITH A BRILLIANT COLOR, CHÂTEAU HAUT-BAGES LIBÉRAL 2017, EXPRESSES A FRUITY AND FRAGRANT NOSE, WITH AROMAS OF CHERRY AND BLACKCURRANT. A SUPPLE AND ROUND FINISH, WITH A WELL-INTEGRATED FRESHNESS.

REGARDING ON THE VARIETY AND THE WAY IT IS COOKED, THE TOMATO CAN EXPRESS ACIDIC, SWEET OR SALTY FLAVORS. IT CAN SOMETIMES EVEN SHOW BITTERNESS THROUGH ITS SEEDS AND SKIN. IT BRINGS A LOT OF FRESHNESS AND A TEXTURE THAT IS MELTING, JUICY AND FIRM AT THE SAME TIME.

RECIPE IDEAS

TARTAR OF THREE TOMATOES WITH FRESH MINT AND RASPBERRY VINEGAR SHORTBREAD

The trio is made up of the Valencia, the Green Zebra and the Rose of Berne varieties. Those three tomatoes bring finesse, sweetness and bitterness respectively. A balance that harmonizes with the saline and acidic attack of Château Haut-Bages Libéral 2017.

The shortbread gives texture to the pairing but also roundness. It softens the tannins of the wine and makes them silkier.

Combining with the raspberry, the buttery notes enhance the wine's fruity flavors and intensify its aromatic power. The mint brings a beautiful freshness, reminding the wine and extends it on the finish.

STUFFED TOMATOES

A fruity and powerful dish that perfectly matches the tannic structure and fruity aromas of Château Haut-Bages Libéral 2017. The tomato is refreshing and reminds us of the lively and mineral attack of the wine.

Combining with the tomato, the crispness and deliciousness of the wine take a new dimension and the pairing releases a real purity.

