

CHÂTEAU HAUT-BAGES LIBÉRAL 2018

x OLIVES

A PAIRING WITH THE FLAVORS OF THE SOUTH

THE OLIVE HAS A NATURAL ROUNDNESS, SOFTENING THE TANNINS OF CHÂTEAU HAUT-BAGES LIBÉRAL 2018. THE ROUNDNESS OF THE WINE COUNTERBALANCES THE ACID ATTACK OF THIS YOUNG VINTAGE. THE FRESHNESS AND JUICINESS OF THE OLIVE COMBINES WITH THE FRUIT AND MINERALITY OF THE WINE. THE FRUIT EXPLODES ON THE PALATE.

CHÂTEAU HAUT-BAGES LIBÉRAL 2018 PRESENTS A SUBTLE MIX OF RED FRUITS, WOODY NOTES AND TRUFFLES ON THE NOSE. THE ATTACK SHOWS A SLIGHT SWEETNESS. UNCTUOUS AT MID-PALATE WITH POWERFUL TANNINS. THE FINISH IS SLIGHTLY SPICY.

THE OLIVE GIVES OFF A MULTITUDE OF FRUITY FLAVORS ON THE PALATE, WITH NOTES OF ALMOND, RED FRUIT, RIPE APPLE AND FLORAL HINT (LIME). OLIVE OILS ARE NOT VERY BITTER, MAKING THE PAIRING WITH WINE PLEASANT AND TASTY. HARVESTED LATER THAN THE GREEN OLIVE, THE BLACK OLIVE HAS A MORE INTENSE AROMA.

RECIPE IDEAS

COD FILLET WITH TAPENADE CRUMBLE

The cod flesh is very delicate on the palate. The fish becomes more powerful when it is brushed with olive oil. The crumble of black olive tapenade accentuates the aromatic power of the dish. It brings roundness and flesh. The wine softens in the mouth and finds a good balance with the dish with its powerful and tannic structure.

CHOCOLATE AND BLACK OLIVE FONDANT

The saline and acidic attack of Château Haut-Bages Libéral 2018 is balanced by the bitterness of the dark chocolate and softened by the roundness of olives. The aromatic black olive reveals the fruit of the wine on the palate and brings a beautiful delicacy to the pairing. The crushed olives bring chewiness and texture to the dish.

