

CHÂTEAU HAUT-BAGES LIBÉRAL 2019

x VANILLA BEANS

A PAIRING THAT REMINDS A JOURNEY...

CHÂTEAU HAUT-BAGES LIBÉRAL IS MAINLY AGED IN FRENCH OAK BARRELS. THE WOOD GIVES THE WINE A BUTTERY, VANILLA AND SLIGHTLY SPICY AROMA.

HERE, WE WOULD LIKE TO HIGHLIGHT THIS AGEING THANKS TO THE VANILLA, WHICH SUBLIMATES THE TANNIC STRUCTURE OF THIS VINTAGE 2019, AND BRINGS A REAL TOUCH OF EXOTICISM.

CHÂTEAU HAUT BAGES LIBÉRAL 2019, IS A WINE OF GREAT FULLNESS, WITH FINE BUT POWERFUL TANNINS.

A MINERAL, FRUITY AND SPICY WINE, WITH NOTES OF WHITE PEPPER, EUCALYPTUS AND LIQUORICE.

VANILLA IS A SPICE FROM THE TROPICS WITH A SWEET AND SUBTLE TASTE. IT CAN BE USED IN SALTED DISHES AS WELL AS IN PASTRIES!

WE RECOMMEND USING VANILLA IN THE FORM OF BEANS.

RECIPE IDEAS

SUMMER FRUIT PAPILOTE WITH VANILLA

Nectarines, plums, wild berries, strawberries and redcurrants are combined with crème de cassis and a vanilla bean. A fruity and spicy aromatic, on the finesse, which reminds the bouquet of Château Haut-Bages Libéral 2019 and its enveloping texture. A simple and effective match, with a beautiful sweetness and great delicacy!

DUCK BREAST WITH VANILLA

The duck breast is a true traditional of French gastronomy! Whether pan-fried, baked or barbecued, the cooking of the duck breast gives off notes of roasting, which will remind the secondary notes of the ageing when it is combined with the vanilla (cinnamon, liquorice...). Château Haut-Bages Libéral 2019 easily competes the powerful taste of the duck with its fullness and energy.

