

CHÂTEAU HAUT-BAGES LIBÉRAL 2020

x APPLES

A CRISP PAIRING !

THE CHÂTEAU HAUT-BAGES LIBÉRAL HAS A BEAUTIFUL AROMATIC STRENGTH AND ITS ATTACK IS LIVELY AND FRESH. THE SWEETNESS OF THE APPLE EXTENDS THE ALREADY LONG FINISH AND HARMONIZES WITH THE ACIDIC SENSATION OF THE WINE: A HARMONIOUS RESULT THAT COULD BE OBTAINED WITH A WINE 3 YEARS OLDER!

CHÂTEAU HAUT BAGES LIBERAL 2020 IS CHARACTERIZED BY ITS ENERGY, BRILLIANCE AND FRESHNESS. A LONG-LASTING ACIDITY AND A BEAUTIFUL CONCENTRATION OF RED FRUITS, ACCOMPANIED BY SOME SPICY NOTES.

THERE IS A WIDE VARIETY OF APPLES WITH DIFFERENT COLORS AND FLAVORS. FOR A GOOD PAIRING, WE WOULD PREFER SWEET, FRAGRANT APPLE VARIETIES SUCH AS THE "GREY REINETTE OF CANADA", "ROYAL GALA" AND "GOLDEN".

RECIPE IDEAS

BLACK PUDDING WITH APPLE

The melt-in-the-mouth texture of the black pudding and the crispness of the apple are enveloped by the beautiful tannic structure of château haut-bages libéral 2020. The spiciness of the black pudding balances the sweetness of the apple, prolongs the length of the wine and enhances its fruity notes. The minerality of the wine brings a nice complexity in terms of flavours to this pairing.

POACHED APPLES WITH RED WINE AND SPICY RASPBERRY JELLY

When it is poached, the apple has a greedy and melting texture, lightened by the minerality of Haut-Bages Libéral 2020. Its aromas of jammy blackcurrant and vanilla remind the beautiful concentration of fruit in the wine. The power and freshness of the wine give a relief to this pairing.

