

# CHÂTEAU HAUT-BAGES LIBÉRAL 2016

## x RASPBERRIES

THE PURITY AND BRIGHTNESS OF RED FRUITS

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**THE FLAVOR OF RASPBERRY IS FOUND IN THE AROMATICS OF CHÂTEAU HAUT-BAGES LIBÉRAL 2016, BOTH ON THE NOSE AND IN THE PALATE.**

**ON THE PALATE, THE FRUIT HAS PURITY AND BRILLIANCE.**

**THE ACIDITY OF THE RASPBERRY MARRIES THE VOLUPTUOUS TANNINS OF THE WINE AND BRINGS LENGTH AND ELEGANCE TO THE FINISH. THE UNCTUOUSNESS OF THE WINE CONTRASTS WITH THE GRANULARITY OF THE DISH, BRINGING A BEAUTIFUL COMPLEXITY.**

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CHÂTEAU HAUT-BAGES LIBÉRAL 2016 SHOWS A PRECISE AND SUMPTUOUS AROMATIC BOUQUET. AROMAS OF RED AND BLACK FRUITS (RASPBERRY, BLACKCURRANT) MINGLE WITH A HINT OF MINT. THE PALATE IS UNCTUOUS, SILKY AND LONG.

THE RASPBERRY IS A FLESHY, DELICIOUS AND DELICATE FRUIT. IT HAS A WELL-BALANCED TASTE, MIXING SWEETNESS WITH A TOUCH OF ACIDITY. IT HAS A VELVETY APPEARANCE AND A GRAINY TEXTURE.

## RECIPE IDEAS

### DUCK BREAST WITH HONEY AND RASPBERRY VINEGAR

The duck is a fine and powerful meat. The tannic structure and the roundness of Château Haut-Bages Libéral 2016 will give balance to this pairing. The raspberry sublimates the aromatic of the wine. In the dressing, the vinegar brings a certain acidity which is counterbalanced by the honey.

### CHOCOLATE AND RASPBERRY TART

The acidity of the raspberry balances the bitterness of the cocoa and prolongs the fruity aroma of the wine in the mouth. The tannins of the wine gain in elegance when they are mixed to those of the chocolate. The raspberry gives a nice freshness and texture to the wine. The unctuous mouthfeel of the wine, the sweetness of the raspberry and the chocolate bring roundness and generosity.

