

# CHÂTEAU HAUT-BAGES LIBÉRAL 2021

## x CHERRY

ABUNDANT TANGY NOTES !

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**CHÂTEAU HAUT-BAGES LIBÉRAL IS CHARACTERIZED BY AROMAS OF FRESH CHERRIES, TANGY NOTES, AND AN ELEGANT MINERALITY. IT'S ONLY NATURAL TO PAIR IT WITH DISHES ACCOMPANIED BY CHERRIES, WHICH ARE BOTH CRUNCHY AND TANGY.**

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CREAMY AND BURSTING WITH FRUIT, THESE ARE TWO ADJECTIVES THAT DEFINE HAUT-BAGES LIBÉRAL 2021 VERY WELL AND NATURALLY EVOKE CHERRIES.

DURING CHERRY SEASON, FROM MAY TO JULY, OPT FOR SOUR CHERRIES (GRIOTTES) THAT WILL COMPLEMENT YOUR SAVORY DISHES WONDERFULLY. THEIR TART NOTES WILL ENHANCE THE SALINITY OF HAUT-BAGES LIBÉRAL.

## RECIPE IDEAS

### SHREDDED DUCK WITH CHERRIES

The salinity and minerality of Haut-Bages Libéral 2021 contrast with the richness and generosity of duck thighs. Its long and ripe tannins envelop the fruity power brought by the cherries, while the overall creaminess of the dish harmonizes with the offered harmony of this great vintage.

### BASQUE SHEEP'S CHEESE WITH CHERRY JAM

The smoothness of the Basque sheep's cheese mirrors that of Haut-Bages Libéral 2021 on the palate. Salty and powerful, Haut-Bages Libéral pairs naturally with Basque sheep's cheese. Choose a well-aged Ossau-Iraty to enhance the salinity of Haut-Bages Libéral. Accompanied by a bit of cherry jam, the fruity character of this elegant vintage will shine even brighter.

