



CERES

DE HAUT-BAGES LIBÉRAL 2020

CUVÉE WITHOUT ADDED SULFITES, HAUT-MÉDOC APPELLATION

“BEYOND ORGANIC AND BIODYNAMIC AGRICULTURE, I WANTED TO CONVERT THE VERTHEUIL VINEYARD INTO AGROECOLOGY AND AGROFORESTRY.

NEARLY 1000 TREES WILL BE PLANTED ON THIS 8 HECTARE PLOT. EACH TREE SPECIES IS CHOSEN ON ITS SYNERGY WITH THE VINE. PLANT COVERS ARE ALSO PUT IN PLACE TO PROMOTE BIODIVERSITY, REGENERATE SOIL LIFE, SEQUESTER CARBON IN THE SOIL AND THUS FIGHT AGAINST GLOBAL WARMING.

FROM THIS VINEYARD WAS BORN THE CUVÉE CERES, WHOSE NAME MEANS ROMAN GODDESS OF AGRICULTURE AND FERTILITY. CERES IS A WINE WITHOUT ADDED SULFITES, CERTIFIED ORGANIC. ITS STYLE IS PURE, SUPPLE, AIRY IN PERFECT HARMONY WITH NATURE.

I ASSOCIATED TO THIS PROJECT, A RENOWNED ARTIST AND LANDSCAPE ARCHITECT FRANÇOIS HOUTIN TO DESIGN THE LABEL: A VINE CLIMBING A TREE, IN OTHER WORDS THE VINE IN ITS NATURAL STATE.”

CLAIRE VILLARS-LURTON

THE VINEYARD

8 hectares of one single plot located on the hamlet of Vertheuil, in Pauillac North. Clay-limestone soil.

THE VINIFICATION

Plot vinification.
Maceration with the addition of neutral gas to stimulate gentle movements.
Pumping over of one volume / day.
24 days of maceration.
Vertical pressing
Azote inerting during transfers to protect musts from oxydation.

THE GRAPE

100 % Merlot



THE CULTURAL PRACTICES



In conversion

No pesticide residues.
Made from Demeter grapes.

SERVICE TEMPERATURE

Between 16 and 17°C

THE AGEING

6 months in concrete vats

THE TEAM

Owner : Claire VILLARS-LURTON
Technical director: Thomas BONTEMPS
Oenologist consultant: Éric BOISSENOT