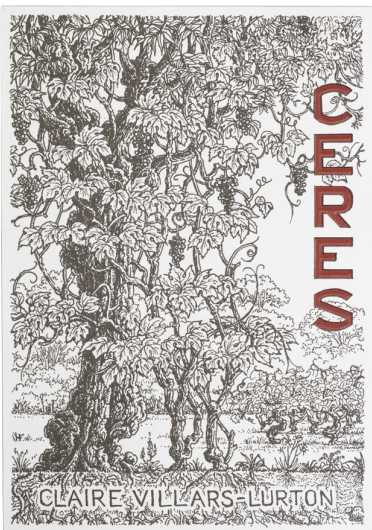




CERES

2023

DE HAUT-BAGES LIBÉRAL

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.
8,000 plants / hectares

THE VINIFICATION

20-days vatting period.
Low-temperature fermentation.
gentle extraction.
Vertical pressing.

THE GRAPE

100% of Merlot



THE CULTURAL PRACTICES



No pesticide residues.
Made from Demeter grapes.
Agroecology & Agroforestry

SERVICE TEMPERATURE

Between 16 and 17°C

THE AGEING

18 months in concrete vats
No added sulfites

THE TEAM

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