

## LIBERATION DE PARIS Bordeaux AOC

**APPELLATION** > Bordeaux AOC

**GRAPE VARIETIES** > Blend of Cabernet Sauvignon and Merlot

**SOIL** > The vineyards are located on limestone soils as well as a part on gravelly and sandy soils.

The climate is oceanic with high temperature variations in summer between the day and the night which is particularly suitable for the grape varieties Cabernet Sauvignon and Merlot.

**VINIFICATION** > Classic Bordeaux vinification: Long maceration with temperature control to extract the fruit and the tannic structure. Then ageing in oak for 6 to 8 months (French and American oak) to refine the tannins and make them silky.

**TASTING NOTES** > An elegant and complex Bordeaux wine showing powerful flavors of ripe cherries and plum, some black pepper spicy note .

In mouth it is a wine with a frank attack, round but powerful (tannins present but coated, silky) and a nice finish with spicy and oaky notes. Best to drink within 5 years.

**FOOD & WINES** > Enjoy at 16°C and best in a decanter. To be served on beef or other grilled meats.



## LIBERATION DE PARIS Côtes du Rhône AOC

**APPELLATION** > Côtes du Rhône AOC

**GRAPE VARIETIES** > Grenache, Syrah, Mourvèdre.

Blend of the aromatic, smooth Grenache grape with Syrah for its length and power and Mourvèdre for its fine tannins.

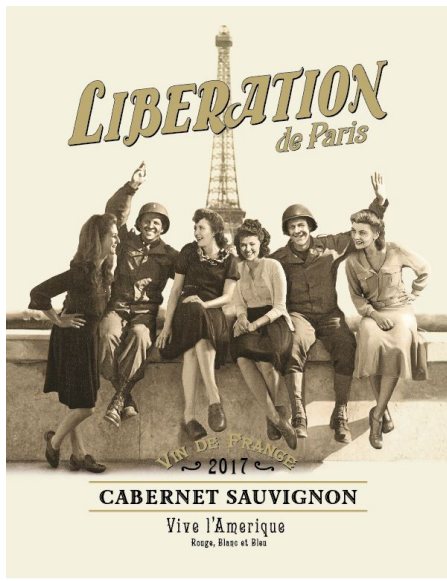
**SOIL** > 2 different areas:

- vines grown on slopes that are protected from the Mistral wind at an altitude of 300m in the Drôme department where the stony marl-based soil yields classy, harmonious, powerful wines.
- vines grown on the flatlands in the Gard department in predominantly sandy soils where the Grenache grape can express itself fully and lend the wine its aromatic complexity and smoothness.

**VINIFICATION** > After the grapes were harvested, the juice undergo a 15 to 18-day fermentation period with regular pumping over as well as rack and return. The barrel-aged Mourvèdre adds a subtle touch of complexity.

**TASTING NOTES** > An attractive Rhône wine with strawberry fruit character and smoky, peppery notes finishing on long, harmonious tannins.

**FOOD & WINES** > Enjoy at 18°C with meats in sauce, Mediterranean dishes, marinated game and cheeses.



## LIBERATION DE PARIS Cabernet Sauvignon Vin de France

*A juicy, spicy and elegant  
French wine made from one of the  
most classic grape varieties  
originating from France !*

**APPELLATION** > *Vin de France*

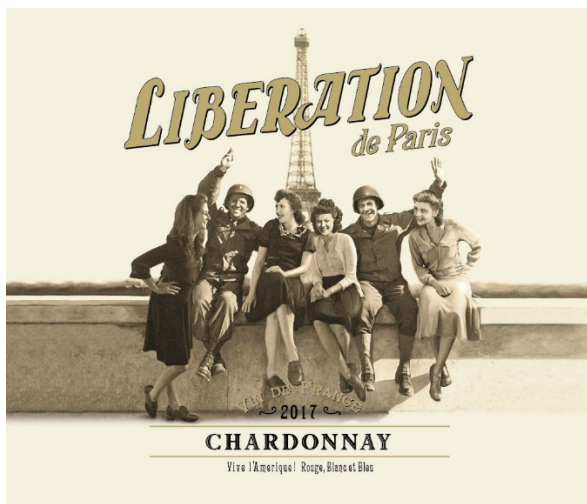
**GRAPE VARIETY** > *100% Cabernet Sauvignon*

**SOIL** > *Maritime vineyards of the Mediterranean coast, where both the microclimate and the water supply allow a smooth maturation, as well as some deep gravelly vineyards from the South-West of France, the natural cradle of Cabernet Sauvignon.*

**VINIFICATION** > *long maceration partly at low temperature allowing to extract some fruit characters while part of the wines are fermented at higher temperature with French and American oak in order to get more spicy notes. 6-to-9-month ageing in oak with an aeration after about 4 months.*

**TASTING NOTES** > *A generous French Cabernet Sauvignon with juicy black cherry and subtle pepper spice finishing with truffle notes.*

**FOOD & WINES** > *Serve at 17 - 18°C with shepherd's pie, gratins, stews, grilled meats, rib of beef, steak au poivre or loin of lamb.*



## LIBERATION DE PARIS Chardonnay Vin de France

*A distinctive French Chardonnay  
which combines a rich fruity profile  
and a refreshing mineral acidity.*

**APPELLATION** > Vin de France

**GRAPE VARIETY** > 100% Chardonnay

**SOIL** > Cooler sloping vineyards located on the foothills of the Pyrenees, in the South-Western France, blended with grapes originating from coastal Mediterranean places.

**VINIFICATION** > 10 to 12 day fermentation with both French and American oak is followed by a soft 6 month maturation on the wine's natural lies. Only 50% of the final blend completes malolactic fermentation, which allows to keep some natural acidity.  
An early bottling allows to capture freshness and primary flavors.

**TASTING NOTES** > A rich and well balance French Chardonnay with hints of apricot and white flowers with a vanilla and buttery finish.

**FOOD & WINES** > Serve chilled (12°C). This wine is best enjoyed as an aperitif and with seafood, fish and charcuterie.



**LIBERATION DE PARIS**  
**Pinot Noir**  
**Vin de France**

*A refined and subtle Pinot Noir  
from France displaying fresh fruit  
flavors and balance.*

**APPELLATION** > Vin de France

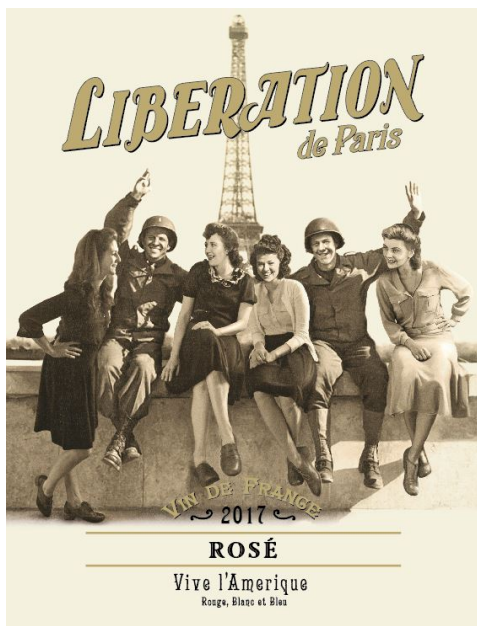
**GRAPE VARIETY** > 100% Pinot Noir

**SOIL** > Sloping vineyards located on the foothills of the cooler Pyrenees and Cevennes mountains, in the South of France. Soils made of limestone, perfect for the delicate Pinot Noir.

**VINIFICATION** > vinification starts with 2 days of prefermentation cold maceration in order to get fresh fruit, followed by a two week maceration. Ageing lasts about 6 months with French oak and bottling is done early in order to capture the grapes' primary flavors.

**TASTING NOTES** > A smooth wine with hints of raspberry and cherry on the nose mixed with floral notes and spice aromas. The palate is rich and silky with an array of berry flavors.

**FOOD & WINES** > Serve at 17 - 18°C with charcuteries, white meat (such as chicken with a cream sauce) and light cheeses.



## LIBERATION DE PARIS

### Rosé

### Vin de France

*Liberation de Paris Rosé is a subtle, well balanced wine: delicious and elegant, floral and fruity, fresh and smooth on the palate...*

**APPELLATION** > Vin de France

**GRAPE VARIETIES** > Grenache and Cinsault

**SOIL** > Crafted from a blend of two grape varieties, this wine comes from different terroirs: the Carcassonne region and the Bassin de Thau.

The soils are clay-limestone in one area, and sandy and silty in the other. This region's climate is hot, dry and very sunny.

Yields are 65hl / ha.

**VINIFICATION** > Direct pressing. Clarification of the must by flotation in order to obtain a very clear juice, which is then vinified as a white wine, and fermented at low temperature (15°C). No malolactic fermentation.

**TASTING NOTES** > This French dry rosé is classically pale with aromas of strawberries and Rose petals followed by elegant red berried flavors and a long, dry finish.

**FOOD & WINES** > With its smooth, fresh character, this wine is best served well chilled (8°C). Enjoy it as an aperitif or paired with salads, grilled meats, pizzas and summer vegetables. Ideal with Asian cuisine.





## LIBERATION DE PARIS Sauvignon Blanc Vin de France

*A distinctive French Sauvignon which combines an intense scents of fruit and a nice minerality.*

**APPELLATION** > Vin de France

**GRAPE VARIETY** > 100% Sauvignon Blanc

**SOIL** > This Sauvignon blanc is cultivated on limestone soils of the Gard département, in the plains of the Hérault, the Aude Valley. A part of the blend comes also from the region around Limoux. Pruning and yield are controlled. The vines are pruned according to the «Cordon de Royat» method (trellised).

**VINIFICATION** > Grapes are harvested early in the morning and transported rapidly to the winery. Pressing is made immediately. The alcoholic fermentation took place in stainless steel vats at 18 to 20°C. Then, the wine is aged on its fine lees for a few months at low temperature in a carbon dioxide atmosphere. No malolactic fermentation. Early bottling.

**TASTING NOTES** > Our Sauvignon Blanc has a lovely pale colour. It is rich and aromatic with intense scents of fruit (gooseberry, passion fruit, green tomatoe, wild strawberry and lemon). It also displays floral nuances (honeysuckle), and mineral «flinty» scents from the limestone soil. It is very fresh on the palate with a good acidity and a touch of refreshing bitterness in the finish. Nice minerality.

**FOOD & WINES** > Serve chilled (8°C). This wine is best enjoyed as an aperitif and with seafood, fish or summer dishes (asparagus, mixed salads).

## Sparkling Chardonnay

**LIBERATION**  
de Paris

*Fruit and freshness! Perfect for sipping with friends and family for convivial moments when simplicity fits the bill.*

**CLASSIFICATION** > Sparkling wine - Brut

**GRAPE VARIETY** > Chardonnay

**SOIL** > The grapes come from several judiciously selected terroirs: 2/3 of the grapes are cultivated halfway up the slope on hillsides, whose clay and pebble-rich soil lends a lovely range of flavours and fruit to the cuvée; the remaining third hails from calcareous clay soils that lend freshness to the wine.

**VINIFICATION** > The Chardonnay grapes are vinified at monitored temperatures to extract as much of the varietal's typical aromas and flavours as possible and to give the wine added complexity. The wines are allowed to age on the lees for 3 months following fermentation. Then comes the time to blend the cuvées, which are selected according to criteria based on balance, richness of flavours and acidity. The base wines are blended in a stainless steel tank. A "liqueur de tirage" (a mixture of wine, sugar and yeast) is added to provoke a second fermentation, which creates the bubbles. This takes a minimum of three weeks.

**TASTING NOTES** > This Chardonnay boasts beautiful pale gold colour and a trail of fine, long-lasting bubbles. Its nose is extremely expressive and exudes captivating aromas of white-fleshed peach. Fruity notes (white-fleshed fruit) on the palate with flavours of dried fruit and a touch of acacia honey. The finish is evocative of lemon zest. Overall, this wine offers remarkable freshness and lovely tension.

**FOOD & WINES** > This fresh, fruity Chardonnay may be enjoyed well chilled (8°C) as an aperitif alongside petits fours. It may also be paired with a fruit dessert, pannacotta and even white chocolate desserts.



VIVE L'AMERIQUE MERCI BEAUCOUP