



CLOS CACHET
the finest French wines

SOCIÉTÉ CIVILE DU CHATEAU LAFLEUR

Les Champs Libres

2020

01

Provenance:

Mouillac, Bordeaux

02

Grape Variety:

100% Sauvignon Blanc

03

Pairing:

Roast chicken, carbonara and prawns, range of cheeses

04

Serving:

Temperature: 10°C



Vineyard Cultivation:

Founded in 2013 by Julie and Baptiste Guinaudeau, Les Champs Libres is a reflection of the Lafleur philosophy through a white wine. Originating from the clay-limestone soils on the plateau of Louima, it is a great match with the genetics of Sauvignon Blanc. Manual harvest is performed with double sorting at the vineyard. This new cru is the fruit of extensive experience combined with precise work on the white parcels at Grand Village. In the past ten years the Guinaudeaus applied an extremely qualitative approach both in the vineyard and the cellar, investing energy and time in the elaboration of these white wines. Eventually, in 2013, they decided to blend the best barrels coming from three key Sauvignon parcels: À Louima, Les Pêchers and Les Acacias, to create Les Champs Libres 2013. And so, Les Champs Libres came to life.



Vinification:

Low pressure pressing. Vinification in new barrels. 8 months ageing on the fine lees, including 5 months of gentle lees-stirring. bottled at the beginning of summer the year after harvest. Grand Cru type bottles, green colour, yellow tin capsule.



Tasting Notes:

Les Champs Libres reveals a floral and complex nose. On the palate, the wine is rich and mineral, showing great freshness, balance and a remarkably long finish.



Soil Type:

Clay-limestone



Method:

Sustainable

Clos Cachet

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Trade Portal

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