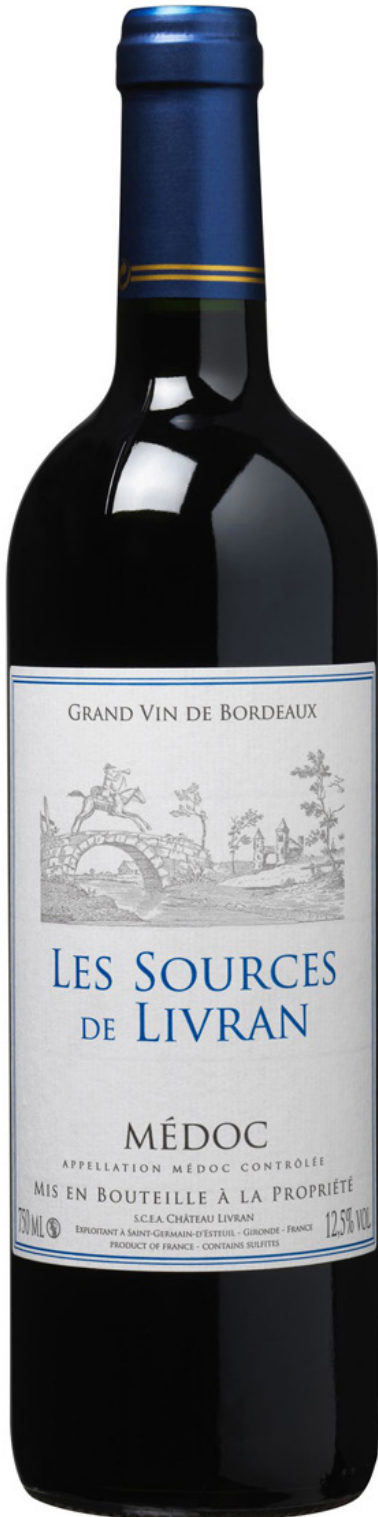


# Les Sources de Livran Médoc 2017



Ref: 00120/FR



## About the producer

On November 22, 1280, the Médoc was under English rule, and his majesty Edward I granted the lordship of Livran to the knights Arnaud and Beraud de Goth, with permission to build a castle. At the end of the 19th century, the estate was acquired by the London merchants Denmans, who helped develop the international reputation of Château Livran. Chateau Livran consolidated its position among the wines of the Medoc when it was classified as a Cru Bourgeois in 1932. On September 16, 2013, the property was acquired by Edwige Michon-Lurton.

## Wine growing / wine making

Second wine of Chateau Livran. Careful cultivation of the vines with the use of natural treatments and compost. The new cellar was built for the 2016 harvest. It regulates the temperature naturally due to its clay-based insulation. Mechanical harvesting. Careful and traditional vinification in concrete and stainless steel tanks. Average vine age of 30 years.

## Tasting notes

A fine and elegant wine. The nose is fruity and intense. Black fruits with light wood spice notes. The palate is silky with notes of ripe black fruits. A very aromatic wine, well-balanced with a long, elegant finish.

## Food pairing

Cold cuts, confit de canard, veal, roast beef sandwiches, stuffed mushrooms, wild mushrooms on toast, Comté cheese.

## Technical details

Varieties:  
60% Cabernet Sauvignon  
40% Merlot  
Closure: Natural cork  
ABV: 13%  
Colour: Red

Style: Still wine  
Case Size: 6 x 75cl  
Oak Aging:  
No Oak ageing