

CHÂTEAU HAUT BAGES LIBÉRAL 2015

x ORANGES

ENERGY AND VITALITY !

BY ITS BRIGHT COLOR, ITS VITAMINS, ITS SWEETNESS AND SOUR FLAVOR, THE ORANGE BRINGS A BEAUTIFUL VITALITY TO A DISH. VITALITY THAT IS PERFECTLY COMBINED WITH THE COMPLEXITY OF THE WINE AND ITS FULL AND AMPLE ATTACK. THE ORANGE ALSO REVEALS THE FRESHNESS OF CHÂTEAU HAUT-BAGES LIBÉRAL 2015 AND ITS MINERALITY.

CHÂTEAU HAUT-BAGES LIBÉRAL 2015, HAS AN ELEGANT BOUQUET OF BLACK FRUITS, SPICES AND TOBACCO. THE ATTACK IS FULL AND AMPLE. THE WINE IS PRECISE, THE TANNINS FIRM AND THE ACIDITY WELL BALANCED. LONG AND VOLUMINOUS FINISH.

ORANGES HAVE A SWEET AND FRESH TASTE. THEIR ACIDITY CAN GIVE A REAL RELIEF TO THE PALATE. HERE, WE WOULD OPT FOR SWEET ORANGES SUCH AS THE VERY FRAGRANT BLOOD ORANGE, THE SLIGHTLY BITTER SEVILLE ORANGE OR THE SWEET SALUSTIANE ORANGE.

RECIPE IDEAS

GRILLED MONKFISH TAILS, SPIKED WITH CHORIZO, ORANGE SAUCE

The fat and power of the chorizo melt over the fish and flavor its white flesh. We can smell the spicy aromatics, and also feel it in the finish of CHÂTEAU HAUT-BAGES LIBÉRAL 2015.

The orange sauce adds a nice freshness to the dish and creates balance.

ROASTED COD, ORANGES AND ORANGE PEEL, VANILLA BUTTER

Here, the vanilla reminds the ageing notes of the wine, as well as its spicy and roasted aromas.

The fish brings delicate flavors that are both salty and iodized. They perfectly match the acidity of the orange. This one brings chewiness, freshness, and an explosion of flavors. They are rounded by the fat of the butter. The sweetness of the orange and the bitterness of the zest harmonize perfectly with the acidity of the wine.

The vanilla butter brings an unctuousness that envelops the tannins of the wine. It adds complexity to the wine's aromatics and reveals hints of hazelnut, vanilla, and salinity. The finish is mineral.

