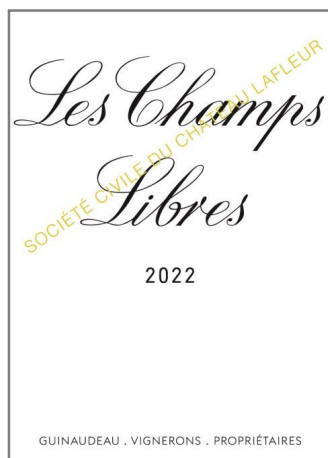




Les Champs Libres



Les Champs Libres was born in 2013 from Julie and Baptiste's intuition about our soils at Grand Village.

The history of white wine at Grand Village is an ancient one, and we have always believed that great whites could be made on our clay-limestone terroir. In the past ten years, together with our team, we have developed a highly qualitative approach, both in the vineyard as in the cellar, investing our energy and time in the elaboration of these white wines. In 2012, the impressive complexity of some of the Sauvignon Blanc barrels had pushed us to go even further. We kept apart two barrels coming from the parcel À Louïma, which showed exceptional aromatic complexity. Those two barrels were bottled separately and were baptized as « À Louïma 2012 ». They represent the departure on this new adventure.

Convinced by the path we have chosen, in 2013 we decided to create the Cru of Les Champs Libres. In addition to the parcel Les Acacias, with its fabulous old vine Sauvignon Blanc, we planted new parcels with Sauvignon genetics coming from Sancerre, unique for their texture and aromatic complexity.

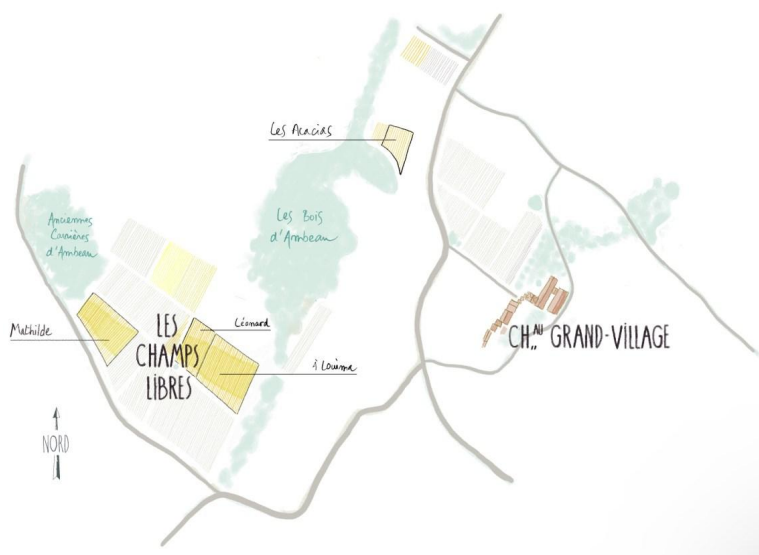
Le Cru des Champs Libres

Today, Les Champs Libres consists of Sauvignon Blanc grapes coming from four different parcels on the clay-limestone plateau of Ambeau: À Louïma, Mathilde, Léonard and Les Acacias.

Three key factors are at the heart of making Les Champs Libres a great white:

- The clay-limestone soils of the plateau of Ambeau which give energy and density, confirming that these are great soils for the making of white wines.
- The genetic origins of our Sauvignon vines which are responsible for the elegance and persistence of our whites.
- The viticultural practices that we reevaluate and adapt to the particular climatic conditions of each and every growing season.

Les Champs Libres is a singular white wine that never abides by the "rules" of white Bordeaux. It is a rare bottle, crafted with the same convictions we have always employed at Lafleur.



Technical sheet

Les Champs Libres: 1.2 ha of clay-limestone soil / Vineyard under sustainable viticulture / Manual harvest with double sorting at the vineyard / Low pressure pressing under inert atmosphere / Vinification in 75% new barrels and 25% one year old barrels / 9 months aging on the fine lees, including 5 months of gentle lees-stirring / bottled at the beginning of summer the year after harvest / Yellow tin capsule / Stamped and sealed wooden cases of 1, 3 or 6 bottles and 1 or 3 magnum / Average production 4 000 bottles per year / AOC Bordeaux Blanc