



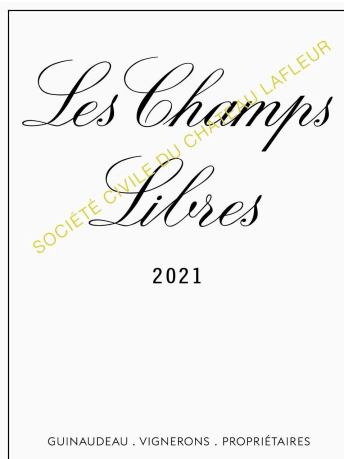
Les 2021

Les Champs Libres



The Sancerre origins of Les Champs Libres' Sauvignon vines

The genetic origins of the Sauvignon Blanc vines that make Les Champs Libres are at the base of the wine's success. We have planted our new parcels with vines originating in Sancerre's great vineyards, more capable of combining power, elegance and energy than other Sauvignons. As at Lafleur, we set very high standards in these parcels, where we practice shoot removal, leaf plucking, and gentle bunch removal when needed. We accompany each vine through the season, adapting ourselves to the everchanging climatic conditions. We harvest by hand and double sort the bunches, allowing us to press whole-bunches of perfect ripeness.



Les Champs Libres was born in 2013 from an idea that came on an impulse of Julie and Baptiste. This new cru is the fruit of our long-lasting experience combined with precision work in our white parcels 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 this terroir. In fact, the clay-limestone soil and sub-soil of some of our parcels seemed to us as perfect for the creation of a *grand* Sauvignon Blanc. In the past ten years, together with our team, we applied an extremely qualitative approach both in the vineyard as in the cellar, investing our energy and time in the elaboration of these white wines. These efforts bore fruit with our whites showing considerable progress in recent vintages.

In 2012, the impressive complexity of some of the Sauvignon Blanc barrels pushed us to go even further. We kept apart two barrels of Sauvignon coming from the parcel À Louima, which showed exceptional aromatic complexity. Those two barrels were bottled separately. The resulting 240 bottles and 120 magnums were baptized as "À Louima 2012". They represent the departure on this new adventure.

Convinced by the path we have chosen, we decided in 2013 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.

A new parcel, Mathilde, joined in 2014 to complete this new *cru*. In just a few vintages, Les Champs Libres became a *grand* white wine, without ever abiding to the "rules" of great white Bordeaux.

Much like Château Lafleur, Les Champs Libres succeeds in combining power with elegance, richness with minerality. We dedicate Les Champs Libres to all lovers of great white wines. It is a rare bottle, elaborated with the same convictions we employ at Lafleur.

Technical sheet

Soil and sub-soil: 1.2 hectares 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 / *Grand Cru* type bottles, dark green color, yellow tin capsule / Stamped and sealed wooden cases of 1, 3 or 6 bottles and 1 or 3 magnum / Production 3,000 to 4,500 bottles per year / AOC Bordeaux Blanc