

2017

LE HAUT-MÉDOC DE
Haut-Bages
LIBÉRAL
HAUT-MÉDOC



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HAUT-MÉDOC APPELLATION

CLAIRE VILLARS-LURTON, OWNER OF CHÂTEAU HAUT-BAGES LIBÉRAL, ACQUIRED THIS VINEYARD IN 2007. IT IS ONLY ONE PARCEL AND LOCATED IN THE HAMLET OF VERTHEUIL IN THE NORTH OF PAUILLAC. THE WINE IS MADE AT CHÂTEAU HAUT-BAGES LIBÉRAL, CLASSIFIED GROWTH IN 1855, LOCATED IN PAUILLAC. IN THIS WAY, THE HAUT-MÉDOC OF HAUT-BAGES LIBÉRAL TAKES ADVANTAGE OF ALL THE FACILITIES AND THE KNOW-HOW OF THE CLASSIFIED PROPERTY.

CLAIRE VILLARS-LURTON HAS UNDERTAKEN A COMPLETE OVERHAUL OF THE WINEMAKING TOOL AND IS ORIENTING HER MANAGEMENT OF THE VINEYARD TOWARDS A SUSTAINABLE VITICULTURE.

THE VINTAGE IS NOW UNDERGOING CERTIFICATION IN ORGANIC AND BIODYNAMICS FARMING.

THE NOSE IS FRESH AND FRUITY. SUBTLE AROMAS OF SMALL RED FRUITS (BLACKCURRANT, POMEGRANATE) MINGLE WITH A HINT OF VANILLA AND POWDERY COCOA. THE ATTACK IS SUPPLE WITH MELTED TANNINS AND A WELL-INTEGRATED FRESHNESS. WITHOUT EXCESS. THE PALATE PRESENTS A CLEAR AND CLEAN FRUIT AND AN HARMONIOUS OVERALL IMPRESSION.

THE VINEYARD

5,5 hectares of clay and limestone soils.

THE VINIFICATION

Plot and tailor-made vinification (adapted in terms of material, duration and temperatures).
Maceration with the addition of neutral gas to stimulate gentle movements.

A pumping over of one volume / day.

24 days of maceration.

Vertical pressing to bring special care to the presses

THE GRAPES

100 % Merlot

THE CULTURAL PRACTICES



In conversion

THE AGEING

12 months ageing in french oak barrels.

THE TEAM

Owner : Claire VILLARS-LURTON
Technical director: Thomas BONTEMPS
Œnologist consultant: Éric BOISSENOT

