



LE HAUT-MÉDOC DE HAUT-BAGES LIBÉRAL

2018

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 VERY FLAVOURFUL AND FRUITY. THE PALATE IS FRANK AND JUICY. THE STYLE IS DEFINITELY MODERN.

« A firm, creamy-textured wine with blackberry, blueberry and floral aromas and flavors. Full-bodied, yet very well crafted and pretty. »

JAMES SUCKLING 92 Pts

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 for 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

