



LA CHAPELLE DE HAUT-BAGES LIBÉRAL 2022

SECOND LABEL, PAUILLAC APPELLATION

IN THE EARLY 18TH CENTURY, THE LIBÉRAL FAMILY, THE OWNERS OF THE CHÂTEAU, ATTACHED THEIR NAME TO THE PROPERTY, AND FOREVER CHANGED ITS DESTINY
OVER TIME, THESE ASTUTE CONNOISSEURS ACQUIRED SOME OF THE FINEST TERROIRS IN THE SOUTH OF THE PAUILLAC APPELLATION. CHÂTEAU HAUT-BAGES LIBÉRAL'S 30-HECTARE VINEYARD HAS ONE HALF LOCATED ON THE HISTORICAL PARCEL « BAGES », WHOSE ITS NAME MAKES REFERENCE TO. THE OTHER HALF BORDERS THE CHÂTEAU LATOUR AND RUNS ALONG THE GIRONDE ESTUARY.

THE PROXIMITY OF THE ESTUARY ALSO GIVES THE HAUT-BAGES LIBÉRAL VINEYARD A UNIQUE CHARACTER DUE TO THE CLAY-LIMESTONE SOIL. THIS LENDS CHÂTEAU HAUT-BAGES LIBÉRAL'S WINES A CERTAIN MINERALITY, FURTHER ADDING TO THEIR DISTINCTIVENESS.

THE OWNER CLAIRE VILLARS-LURTON FOCUSED ON EXPRESSING THIS TERROIR, REVEALING HAUT-BAGES LIBÉRAL'S EXCEPTIONAL CHARACTER AND SO ENSURING ITS SUCCESS.

FROM 2007, SHE WAS AIDED BY A BIODYNAMIC APPROACH AND AGROECOLOGY TECHNIQUES, WHICH GRADUALLY ENABLED HER TO GIVE A VOICE TO THE CHÂTEAU AND EXPRESS ITS TRUE NATURE.

CHÂTEAU HAUT-BAGES LIBÉRAL IS ORGANIC CERTIFIED SINCE 2019 AND DEMETER CERTIFIED SINCE 2021.

THE VINEYARD

Gravels of clay and limestone around the property and deep gravels in the hamlet of Bages.

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 BLEND

70 %	30 %
Cabernet-Sauvignon	Merlot

THE CULTURAL PRACTICES



In conversion

THE AGEING

12 months ageing:

60 %	40 %
in oak barrels	in ovoid tanks

THE TEAM

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

