



# CHÂTEAU HAUT-BAGES LIBÉRAL

# 2015

CLASSIFIED GROWTH IN 1855, 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 1855 CLASSIFICATION CROWNED THIS ASCENT WITH THE OBTAINING OF THE TITLE OF GRAND CRU CLASSÉ.

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.

« HIS WINE IS GENEROUS WHILE ALSO FIRMLY STRUCTURED IN THE STYLE OF THIS PROPERTY. »

**THE WINE ENTHUSIAST**  
94 Pts

« FILLED OUT NICELY »  
**JAMES SUCKLING**  
94 Pts

« DE RACE PARTICULIÈRE, JUTEUX, DENSE ET LONG. »

**VINUM**  
17/20 Pts

« CHARME INDÉNIABLE ET TOUJOURS CETTE ÉLÉGANCE QUI LE CARACTÉRISE. »

**RVF**  
16-16,5/20 Pts

## THE VINEYARD

30 hectares.

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 to bring special care to the presses.

## THE BLEND

65 %

Cabernet -sauvignon

35 %

Merlot



## THE CULTURAL PRACTICES



*In conversion*

## THE AGEING

16 months of ageing:

40 %

In new oak  
barrel

60 %

In barrels of  
one wine

## THE TEAM

Owner : Claire VILLARS-LURTON

Technical director: Thomas BONTEMPS

œnologist consultant: Éric BOISSENOT