

2016

LE HAUT-MÉDOC DE
Haut-Bages
LIBÉRAL
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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 greedy with notes of forest fruits, blackcurrant and morello cherry. In the mouth, the attack is lively, fresh and salivating. An explosion of fruity and vanilla flavors. The structure is well present, the tannins round and delicate which say a lot about the good keeping of this wine. Chapelle de Haut-Bages Liberal 2016 is a rich vintage, in finesse and harmony.

THE VINEYARD

9 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

60 % Cabernet Sauvignon 40 % 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
Oenologist consultant : Éric BOISSENOT

