



**CHÂTEAU HAUT-BAGES LIBÉRAL**  
**VINTAGE 2023**

Dear friends,

I am happy to share with you the 2023 vintage, which once again reveals the exceptional terroir on which the wines of Haut-Bages Libéral evolve.

The limestone in close proximity to the estuary continues to bring a lot of energy and freshness to our wines.

The grapes, both sweeter and more tannic, reveal all their crunchiness in this new vintage.

As for the gravel soils, they have enhanced the Cabernet Sauvignons, already pampered by favorable weather.

They show great vitality and exalt the black cherry notes known from our previous vintages.



It is thanks to the overhaul of our viticulture practices, started 20 years ago, that our terroir reveals this new potential. I realize the remarkable impact that a living, aerated, and fertile soil can have on our vines. Basically healthy, they offer tannins of great harmony.

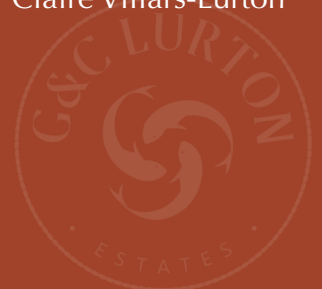
Encouraged by the vitality of our wines, we continue our efforts. Today, 10% of the estate is managed with natural grass cover and eco-grazing. More than 20 natural species make up our cover crops, spread across the entire estate.

Organic farming, biodynamics, and agroforestry form the winning trio that drives our viticulture daily and which has been recognized this year by La Revue des Vins de France, naming me Winemaker of the Year.

I cannot conclude without thanking you for the work accomplished alongside me in promoting Haut-Bages Libéral wines around the world.

Marked by vitality, fruitiness, and salinity, I am proud to present this new 2023 vintage, which will bring wonderful moments to your customers.

Warm regards, Claire Villars-Lurton





Haut-Bages  
LIBÉRAL

« THE 2023 HAUT-BAGES  
LIBERAL IS FABULOUS,  
LAYERED AND EXQUISITELY  
BEAUTIFUL, IT BRISTLES  
WITH TENSION. (...)  
IT'S A TERRIFIC EFFORT  
FROM PROPRIETOR  
CLAIRE »

ANTONIO GALLONI, VINOUS

**95–96 pts**

**JAMES SUCKLING**

« A very pure and beautiful Haut-Bages Libéral with blackcurrant and mineral notes, like crushed stones, as well as a vivid freshness (...) »

**94–96 pts**

**ANTONIO GALLONI, VINOUS**

« The 2023 Haut-Bages Libéral is fabulous, layered and exquisitely beautiful, the 2023 bristles with tension. (...) It's a terrific effort from proprietor Claire Villars-Lurton. »

**94–96 pts**

**COLIN HAY, THE DRINKS BUSINESS**

« At Haut-Bages Libéral it's as if the terroir speaks! Limestone-accented, chalky, vertical and with a very dynamic sense of lift. This seems to glisten with energy. Vivid and vibrant, the acidity so well incorporated. (...)

Super-svelte tannins, nice grip and with great freshness on the long finish. Fabulous. »

**94–96+ pts**

**JEB DUNNUCK**

« It's a stunning bottle of wine that will have some early accessibility yet also age gracefully »

**95 pts**

**MARKUS DEL MONEGO, MEILLEUR SOMMELIER DU MONDE 2018**

**94,5 pts**

**LE FIGARO**

**93–95 pts**

**WINE ADVOCATE, WILLIAM KELLEY**

« The 2023 Haut-Bages-Libéral is very promising (...) fleshy and suave palate with an enveloping core of fruit, lively acids typical of this limestone terroir, and sweet, powdery tannins.»

# CHÂTEAU HAUT-BAGES LIBÉRAL 2023

## THE VINEYARD

30 hectares. Gravels of clay and limestone soil around the property and deep gravels soil on the plots on the plateau close to the hamlet of Bages.  
10 000 vines / ha.

## THE CULTURAL PRACTICES



Agroécologie et Agroforestry

## THE VINIFICATION

Intra-plot vinification. 24 days of maceration at 20°C-24°C, with the addition of neutral gas to stimulate gentle movements, for a soft and regular extraction.  
Vertical pressing to bring a special care to the presses.

## HARVEST DATES

From September 12th to September 30th



## THE BLEND

86% Cabernet-Sauvignon  
14% Merlot

## THE AGEING

16 months:  
40% in new oak barrels  
40% in barrels of one wine  
20% in ovoid concrete tanks and amphorae.

## THE TEAM

Owner :  
Claire Villars-Lurton  
Technical Director:  
Thomas Bontemps  
Œnologist Consultant:  
Éric Boissenot

## THE YIELD

53 hecto / ha

## ALCOHOLIC DEGREE

13,5 %

## PH

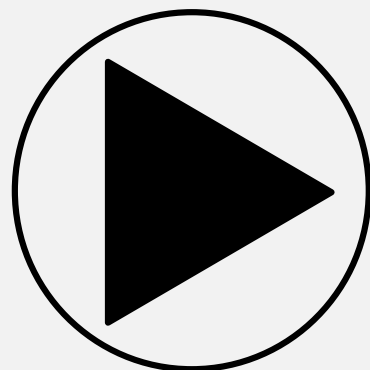
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**HAUT-BAGES LIBÉRAL  
CLASSIFIED GROWTH IN 1855  
IN PAUILLAC**

**VINTAGE 2023**

**TO DISCOVER IN VIDEO**





**An exceptionnal terroir:**

half of the vineyard is located on the hictoric plateau of « Bages »  
which is among **the best land of Pauillac appellation.**

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A mild and humid micro-climate,  
ideally located between the Atlantic Ocean and **the vast estuary of the Gironde.**

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Claire Villars-Lurton is the result of the **2<sup>nd</sup> generation of women owner**  
of classified growth in 1855.

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The property has been worked for 20 years in agroecology and agroforestry  
in order to make living and fertile soils.

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10% of the soil property is worked with natural grass cover cropping and  
Eco pasture.

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**Organically certified** since 2019 (AB Label)  
and **biodynamic certified** since 2021 (Demeter Label)

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The wine of Château Haut-Bages Libéral is **the unique wine aged in  
Limoges porcelain jars** among all the properties classified in 1855.

## PACKAGING, VINTAGE 2023



**THE TRADITIONNAL WOODEN BOX,  
12 BOTTLES**  
Screen printed in orange



**CARTON BOX, 6 BOTTLES**



**OPTIONAL WOODEN BOX,  
6 BOTTLES (2x3)**  
No extra charge