Château Haut-Bages Libéral In few words...

An exceptional terroir

Half of the vineyard is located on a limestone rump along the river and next to the Château Latour.

The second part of the vineyard is located on the height of the hamlet of "Bages" made of deep gravels and among the most qualitative terroir of the **Pauillac appellation**.

Ideally located along the Gironde estuary
The vineyard enjoys a mild and humid microclimate
which protects the vines from severe weather and frost.

Presence of limestone in the heart of the vineyard

Very rare in the Pauillac appellation, the limestone brings freshness and elegance to the style of the wine.

Elevated to the rank of **Grand Cru Classé in 1855** during the Universal Exhibition in Paris.

Two generations of women at the head of the Château.

Having taken up the torch from her mother Bernadette Merlaut, Claire is the **3rd generation of owners** of this Grand Cru Classé.

Environmentally friendly agriculture.

The Château has been certified in **Organic Agriculture** since 2019 and is in conversion to **biodynamics**. The property has been operating for over 15 years in **agroecology and agroforestry** to favor soil biodiversity.

Château Haut-Bages Libéral wine is the only Grand Cru Classé from 1855 to be aged in **Limoges porcelain jars**.



CHÂTEAU HAUT-BAGES LIBÉRAL

2020

CLASSIFIED GROWTHIN 1855, PAUILLAC APPELLATION

« THE 2020 VINTAGE IS A VERY GREAT MÉDOC VINTAGE. THE SUMMER WAS PARTICULARLY DRY AND SUNNY

HAUT-BAGES LIBERAL 2020 IS A WINE MADE WITH BEAUTIFUL FRESHNESS, VERY QUALITATIVE TANNINS AND AN AGEING POTENTIAL OF SEVERAL DECADES. »

CLAIRE VILLARS-LURTON — THE OWNER

«This vintage was as complicated as it was qualitative. Château Haut-Bages Liberal 2020 could be likened to the personality of a Dancer combining strength and elegance.»

THOMAS BONTEMPS — THE TECHNICAL DIRECTOR







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. In addition, a pumping over of one volume / day.

24 days of maceration.

Vertical pressing for special care to the presses.



THE CULTURAL PRACTICES





In conversion

THE BLEND

78% Cabernet sauvignon

22 % Merlot

THE AGEING

16 months of ageing:

40% in new oak barrels 40% in one-year old barrel 20% in amphorae TAVA

THE TEAM

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

Tasting comments



