



CHÂTEAU HAUT-BAGES LIBÉRAL

PAUILLAC . 5^E GRAND CRU CLASSÉ EN 1855

FACTSHEET

Vintage 2013

The name of Château Haut-Bages Libéral has two roots. The LIBERAL family ran the property in the early eighteenth century. Brokers from father to son, they sold the harvest in the Netherlands and Belgium. Their name adjoining to the topographical designation, earned them to be invited worldwide to the table of political parties of the same name. Over time, these connoisseurs gathered the best soils of Pauillac. Thus, this 5th Classified Growth in 1855 now has half of its vineyards adjacent to Château Latour and the other half behind Château Pichon Baron, on the heights of the locality "Bages", a large plateau in the south of Pauillac.

The property would regain his youth when, in 1960, the Cruse family, owner of Château Pontet Canet, another 5th Classified Growth in Pauillac, acquired the property. The Cruse would launch an extensive program of replanting the vineyard. However, it was in 1983 at the arrival of the Villars family that Château Haut-Bages Libéral really recovered its former glory. Today, the property is run by Claire VILLARS-LURTON. She undertook an overhaul of the tool of winemaking and she adopted a biodynamic farming.

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| Owner | Claire VILLARS LURTON |
| Production manager | Thomas BONTEMPS |
| Winemaking consultant | Eric Boissenot |
| Surface of the vineyard | 30 hectares |
| Soil | Deep gravels from the Quaternary on limestone-clay substrate |
| Plantation | 70% cabernet sauvignon, 30 % merlot |
| Average age of vineyard | 35 years |
| Density | 10 000 plants/ha |
| Yield | 650 g/plant |
| Growing | Traditional - Biodynamics farming |
| Harvest | Hand picking |
| Vinification | Traditional in stainless and concrete vats, whose volumes are proportional to the plots |
| Fermentation on skins | 18 to 24 days |
| Blending | 75 % cabernet sauvignon, 25 % merlot |
| Aging | In oak barrels during 16 months. 40% of new oak |
| Second vin | La Chapelle de Bages, la Fleur de Haut-Bages Libéral, le Pauillac de Haut-Bages Libéral |
| Conservation | 5 to 20 years |



CHARACTERISTICS OF THE VINTAGE

The climatic conditions of 2013 were difficult. Heavy rainfall will remain anchored in our memories.

However, the months of July and August were particularly beautiful and hot. What saved the vintage.

This vintage is full of subtleties, wrested from nature by precision and rigor in the work. They are moderately strong but soft and elegant.

The cabernet sauvignon are the backbone of the blend. They were harvested ripe without any vegetal notes.

As for the merlot, they are unfortunately not present after a heavy sagging comparable to the vintage 1984.

TASTING

In mouth, black berries fruits flavors dominate (blackcurrant, blackberries).

The attack is frank and clear. The tannins are ripe. The vintage has a light density that makes him to drink earlier than a classic vintage.

TASTING SCORES

James Sukling - 91/92

Jancis Robinson - 16,5

Wine Spectator – 86/89

René Gabriel - 16