



CHÂTEAU HAUT-BAGES LIBÉRAL

PAUILLAC . 5^E GRAND CRU CLASSÉ EN 1855

FACTSHEET

Vintage 2006

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 directs the vineyard management to a sustainable viticulture.

Owner	Claire VILLARS LURTON
Production manager	Stefano RUINI
Winemaking consultant	Michel COUASNON
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	800 g/plant
Growing	Traditional-Integrated wine growing management
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
Production	130 000 bottles, including the second wine
Second wine	La Chapelle de Bages, la Fleur de Haut-Bages Libéral
Conservation	5 to 30 years



CHARACTERISTICS OF THE VINTAGE

2006 showed higher temperatures than normal and they were similar to those of 2005. There were also a water deficit and a low pressure of fungal diseases. A dry and hot Spring allowed to catch up the slight delay of the budbursting. The flowering was homogeneous at the end of May. Veraison was early because of the high temperatures in Summer. And a dry weather after this short period of rain encouraged the synthesis of sugars and phenolic compounds.

The merlot were harvested from September 14th to 21st. They were round and fruity. As for the cabernet sauvignon which were harvested from September 25th to October 6th, they were rich in tannins and reached a good maturity.

TASTING

The vintage 2006 has a good structure due to the high quality of the cabernet sauvignon. The vintage is similar to the 2004 by the classicism of its balance.

Today the nose is very aromatic, fruity and spicy. On the palate, the wine is full and the tannins are still present.

SCORES

Jancis Robinson - 17
Wine Spectator - 92/94
René Gabriel- 17
Vinum - 16,5
Decanter - 4*