

CHÂTEAU HAUT-BAGES LIBÉRAL

PAUILLAC . 5º GRAND CRU CLASSÉ EN 1855

FACTSHEET Vintage 2005

The name of Château Haut-Bages Liberal 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 wineyard 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 1 kg/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 71 % cabernet sauvignon, 29 % merlot

Aging In oak barrels during 16 months. 40% of new oak

Production 170 000 bottles, including the second wine

Second wine La Chapelle de Bages, la Fleur de Haut-Bages Libéral

Conservation 5 to 40 years

Château Saut Bages Liberta PAUILLAC Appellation Paulliac Contribits 2005 Longitude Contribits 2005

CHARACTERISTICS OF THE VINTAGE

The winter was cold and dry what did not encouraged the development of diseases. In contrast, the lack of rainfall foreshadowed a water deficit in Summer.

Budbursting and flowering were quick and homogeneous. The Summer was particularly hot and it rained two times less than normal. The growth was steady and early in a very healthy vineyard.

These excellent ripening conditions fostered a high concentration of sugar and phenolic compounds. Despite an early water deficit, the vine was able to extract from the soil of deep gravels the water for its growth.

TASTING

The color is very dark. The nose expresses delicate aromas of red and black berries with mineral and minted hints. On the palate, the wine is powerful, structured and elegant; with some freshness. The final is long and pure and reveals vintage with a nice balance.

SCORES

Wine Spectator - 93

René Gabriel - 18

Decanter - 17

Vinum - 16,5

Bettante & Desseauve - 16

Jancis Robinson - 16