



# CHÂTEAU HAUT-BAGES LIBÉRAL

PAUILLAC . 5<sup>E</sup> GRAND CRU CLASSÉ EN 1855

FACTSHEET

Vintage 2000

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	80% cabernet sauvignon, 20% 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 26 days
Blending	65 % cabernet sauvignon, 35 % merlot
Aging	In oak barrels during 16 months. 40% of new oak
Production	200 000 bottles including the second wine
Second vin	La Chapelle de Bages, la Fleur de Haut-Bages Libéral
Conservation	5 to 40 years



## CHARACTERISTICS OF THE VINTAGE

2000 vintage will remain in the memories as a long-lasting harvest period with very healthy grapes and an unrivaled concentration of phenolic compounds.

The important rains of Spring allowed to secure the water reserves of the soil. The heat of Summer slowed down the vegetation and eased the accumulation of sugars and phenolic compounds. In final the high concentration of sugar, of phenolic compounds and extractibility would characterized the harvest of 2000. It took place under good weather conditions and when each plot reached its optimal maturity.

2000 is a success with a very dense color and both tannic and full mouth. It is perfectly balanced without excessive harshness and with a very nice fruity freshness. The vintage is one of the great vintages of the late twentieth century.

## TASTING

The wine is shiny and clear. The nose is complex with notes of leather, tobacco, pepper and a hint of licorice. On the palate, the tannins begin to soften and are very elegant. Lingering aroma in the mouth and roundness. The wine has a large volume with power and finesse.

## TASTING SCORES

Wine Spectator -92

Robert Parker - 90

Revue du Vin de France -16