



CHÂTEAU HAUT-BAGES LIBÉRAL

PAUILLAC . 5^E GRAND CRU CLASSÉ EN 1855

FACTSHEET
Vintage 2001

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	23 to 30 days
Blending	68 % cabernet sauvignon, 32 % merlot
Aging	In oak barrels during 16 months. 40% of new oak
Production	170 000 bottles including the second wine
Second vin	La Chapelle de Bages, la Fleur de Haut-Bages Libéral
Conservation	5 to 30 years



CHARACTERISTICS OF THE VINTAGE

In 2001, the vagaries of the weather would have some consequences on the vineyard. It rained a lot during the Wintery and in September, we had some sudden drop to temperatures. The consequences were a high concentration of acidity and sugar with a record level of alcohol. The cabernet sauvignon had a big potential despite a low extractability. The weather forecasts were not very enthusiastic three days prior the presumed date of the harvest but finally they took place under a sunny weather. The merlots were very aromatic with a high concentration of alcohol. As for the cabernet sauvignon, the concentration in tannins was exceptional. The level of malic acid was high despite a very good maturation. The wines from the press were of high quality which had not been the case for many years.

TASTING

The vintage has a very good maturity and tannic structure. The wine is round with mellow tannins.

A great classic of Bordeaux.

TASTING SCORES

Wine Spectator -91

Revue du Vin de France -16