



CHÂTEAU HAUT-BAGES LIBÉRAL

PAUILLAC . 5^E GRAND CRU CLASSÉ EN 1855

FACTSHEET

Vintage 2014

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.

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	71 % cabernet sauvignon, 29 % 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	7 to 25 years



CHARACTERISTICS OF THE VINTAGE

The growing season was early this year. Flowering was fast and the vineyard has benefited from a warm climate from June. The risks of diseases were high; which required a higher control of the vineyard. From late June to September, the weather has been erratic with frequent showers and rather cool temperatures. What slowed down the maturation of the grapes. Indeed, veraison occurred only late August. Only an exceptionally beautiful autumn could save the vintage. And this is what happened ... The region has experienced the longest Indian summer of its history. Until the end of October, the weather was hot and dry. The harvest took place from September 26 to October 16, 2014. The grapes were very sane with a good tannic concentration, flavors and a beautiful balance. This vintage impresses with its fruitiness, balance and tannic finesse.

TASTING

The vintage has personality and relief. The nose is lively and complex. There are aromas of red and black fruits, white truffles and grilled cocoa. On the palate, the tannins still need time to soften but its freshness, minerality and fruitiness make the vintage very pleasant to drink. As well as its roundness and smoothness.

TASTING SCORES

Bettane & Desseauve - 93

Wine Spectator - 89/92

René Gabriel - 17

James Suckling - 92

Decanter - 17

Vinum - 17