

# CHÂTEAU HAUT-BAGES LIBÉRAL

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

FACTSHEET

Vintage 2015

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 and the vineyard is being certified organic and 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	800 g/plant
Growing	Organic and biodynamic 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	65 % cabernet sauvignon, 35 % 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 30 years



## CHARACTERISTICS OF THE VINTAGE

The winter was rainy then dry. The conditions were much more favorable from April. Indeed, rising temperatures associated with water availability of the soil, had contributed to the uniformity of the bud break. Flowering was homogeneous and pretty fast.

From the end of June, Summer became very hot. The water deficit and the warm temperatures allowed the skin of the grapes to thicken, to concentrate in tannins and the pips to evolve rapidly. The drought led to a very slow progression of the ripening throughout July. For cons, the heavy rains of August, helped to unblock the situation and then it was very fast and smooth.

The berries could grow properly but the yield would remain low due to the drought before the veraison.

It was clear that 2015 would be a great vintage. The special weather conditions were favorable to the concentration and maturation of the tannins. They are very elegant. The quality of the merlot was outstanding and the cabernet sauvignon reached a level of tannin concentration and maturity of the great vintages.

The harvest began on September 17th and ended October 5, 2015.

## TASTING

The nose is fresh, crisp and exalted aromas of small black berries. A few notes of spices and tobacco distributed in the bouquet a certain elegance. In the mouth, the attack is full and ample. The wine is precise, with firm tannins and well-proportioned acidity. The style is both gourmet and classic. The finish is long and voluminous.

## TASTING SCORES

La Revue du Vin de France - 16/ 16,5

James Suckling - 92 / 93

Markus del Monego - 91

Wine Spectator - 89 / 92

René Gabriel - 17

Decanter - 90