

Claire Villars Lurton, owner of Château Haut-Bages Libéral, acquired this vineyard in 2007. It is in one piece and is located on the land of the township of Vertheuil in the North of Pauillac. The wine is made at Château Haut-Bages Libéral in Pauillac. In this way, the Haut-Médoc of Haut-Bages Libéral takes advantage of all the facilities and the know-how of a 5th Classified Growth in 1855.

Claire VILLARS LURTON undertook an overhaul of the winemaking tool and has adopted a sustainable wine-growing management. Indeed, she decided to convert the vineyard to organic and biodynamics farming.

<b>Owner</b>	Claire VILLARS LURTON
<b>Production manager</b>	Thomas Bontemps
<b>Winemaking consultant</b>	Eric BOISSENOT
<b>Surface of the vineyard</b>	8 hectares
<b>Soil</b>	Clay and limestone
<b>Plantation</b>	60% cabernet sauvignon, 40% merlot
<b>Average age of vineyard</b>	20 years
<b>Density</b>	6 500 plants/ha
<b>Yield</b>	800g/plant
<b>Growing</b>	In conversion to organic and biodynamic farming
<b>Harvest</b>	Mechanical harvest with integrated sorting system and sorting table
<b>Vinification</b>	Traditional. In thermo-regulated stainless steel vats
<b>Fermentation on skins</b>	18 to 24 days
<b>Aging</b>	12 months in oak barrels
<b>Blending</b>	60% Cabernet Sauvignon, 40% Merlot
<b>Production</b>	30 000 bottles
<b>Conservation</b>	1 to 7 years



## CHARACTERISTICS OF THE VINTAGE

The winter was rainy and then dry. From April, the weather was more favorable. And coupled with the availability of water in the soil, the bud bursting was steady. The flowering took place in the first half of June and was homogeneous and quick.

From the end of June, summer became extremely hot. Those conditions of water deficit and hot temperatures allowed the skin of the grapes to thicken, to concentrate in tannins and the seeds to evolve rapidly. The drought caused a very slow progression of the veraison throughout July. On the other hand, the abundant rains of August unblocked the situation. All those good conditions were favorable to the concentration and ripening of tannins. They were very elegant. The quality of the merlot was exceptional and the cabernets sauvignon reached a level of concentration in tannins and a level of ripening of the great vintages.

## TASTING

The nose offers expressions of ripe black fruits; as well as a slightly acidic freshness.

On the palate, the attack is frank and subtle. The structure is supple with rather present tannins. The wine is ample and offers a nice volume in the finish. The vintage is balance with a good tannic frame, all in delicacy ; which makes it already pleasant to drink.