

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.

Owner	Claire VILLARS LURTON
Production manager	Thomas Bontemps
Winemaking consultant	Eric BOISSENOT
Surface of the vineyard	8 hectares
Soil	Clay and limestone
Plantation	60% cabernet sauvignon, 40% merlot
Average age of vineyard	20 years
Density	6 500 plants/ha
Yield	800g/plant
Growing	In conversion to organic and biodynamic farming
Harvest	Mechanical harvest with integrated sorting system and sorting table
Vinification	Traditional. In thermo-regulated stainless steel vats
Fermentation on skins	18 to 24 days
Aging	12 months in oak barrels
Blending	60% Cabernet Sauvignon, 40% Merlot
Production	30 000 bottles
Conservation	1 to 7 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 risk of diseases was high; which required a higher monitoring of the vineyard. From late June to September, the weather has been erratic with frequent showers and rather cool temperatures. What made the maturation longer. Only an exceptionally beautiful autumn could save the vintage. And this is what happened ... The region has experienced an Indian summer the longest in its history. Until the end of October, hot and dry days followed. The harvest took place from September 26th to October 16th, 2014.

The grapes were sane with a good concentration of tannins, flavors and a beautiful balance. This vintage impresses us with its juicy fruit, its balance and tannic finesse.

TASTING

The vintage gave very pleasant wine to drink with a juicy fruit and freshness.

The nose is red berries fruits and mineral.

The tannins are wrapped and revealing a fruity finish. The tannins are already mellow. Lots of elegance and a real pleasure.