



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.

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	600g/plant
Growing	Traditional and sustainable wine-growing
Harvest	Mechanical harvest with integrated sorting system and sorting table
Vinification	Traditional. In thermo-regulated stainless steel vats
Fermentation on skins	18 to 21 days
Aging	12 months in oak barrels
Blending	60% Cabernet Sauvignon, 40% Merlot
Production	18 000 bottles
Conservation	1 to 6 years



## CHARACTERISTICS OF THE VINTAGE

The climatic conditions of 2013 were difficult. Heavy rainfall will remain anchored in our memories.

However, the months of July and August were particularly beautiful and hot. What saved the vintage.

This vintage is full of subtleties, wrested from nature by precision and rigor in the work. They are moderately strong but soft and elegant.

The cabernet sauvignon are the backbone of the blend. They were harvested ripe without any vegetal notes.

As for the merlot, they are unfortunately not present after a heavy sagging comparable to the vintage 1984.

## TASTING

Fresh and fruity nose with a hint of cedar wood.

The attack is frank and fresh. The structure is smooth and delicate.

The wine is ready and has a very easy and fruity style.