

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.

<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>	Traditional and sustainable wine-growing
<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>	28 000 bottles
<b>Conservation</b>	1 to 7 years



## CHARACTERISTICS OF THE VINTAGE

The beginning of 2012 was particularly difficult in terms of weather conditions with a very dry and cold winter. The spring had been very wet with a strong mildew pressure. Prophylaxis and balance vines played an important role in the control of fungal diseases. Conditions became favorable from mid-July for more than 2 months, which is extremely rare.

From that date, warmer temperatures allowed the backlog. Although the heat of August and the lack of water locally slowed the ripening of the young vines. Finally, the rainfalls at the end of September favored the evolution of the skin and accelerated the maturation.

The dispatching of the bunches on the vine (low yields) and the good condition of the vineyard, added to a very specific job of sorting, were capital this year to optimize the quality of the vintage.

The 2012 vintage is powerful, tender and digestible.

## TASTING

Nice and fresh nose of red and black fruits. The wine is tender, round and very pleasant to drink. The balance is reached and offers a clean finish full of fruits. The ripened tannins make the wine very smooth.